

# II

## II RED 2015

Napa Valley

by Alpha Omega



Patterning itself after countless illustrious Bordeaux and Burgundy estates, Alpha Omega offers an elegant second wine brand, II, wines designed to be approachable, both in taste and price. Opulent, fruit forward and generous, with the backbone of European acidity and elegance, these wines are produced utilizing the blending techniques of various terroirs indicative of a Napa style wine of today. A converging of II worlds of styles II good to not have as part of your cellar.

### WINEMAKER NOTES

The saying of big things come in small packages is true when it comes to the 2015 vintage. While the yields were low, the quality was high. The growing period began with uncommonly warm temperatures in the late winter and early spring which resulted in an early bud break and bloom. Alpha Omega started and completed harvest the earliest in its history. The beauty of this vintage is that a limited number of 100+-degree days bolstered the fruits' concentration and power. The vintage left us with a round, voluptuous profile, which we complemented by extracting plenty of tannin to support it. The results are very complex and full wines.

*-Jean Hoefliger*

### ABOUT THE VINEYARDS

Alpha Omega winemaker Jean Hoefliger, being the sleuth that he is, sought to acquire fruit from younger Napa Valley vineyards that display a silkier profile with less tannin and structure to reach the desired profile. He discovered privately-owned boutique vineyards, hidden gems tucked in secret pockets of Napa Valley that only Mother Nature, Jean and his winemaking team are fortunate enough to touch.

### PRODUCTION TECHNIQUES

Handpicked grapes are fermented only in stainless steel tanks at Alpha Omega winery in Rutherford and at a higher temperature to reach a darker fruit profile and polished tannins.

COLOR	deep, dark Cornell red with some geranium and garnet on the rim
ON THE NOSE	explosion of spices, cinnamon, pepper and gingerbread with touches of lilac, cherries, chocolate, macerated strawberries and hazelnut
ON THE PALATE	round, velvety entrance evolving on soft tannins with beautiful cherries and cranberries, lingering on crème de cassis -Jean Hoefliger
BLEND	67% Cabernet Sauvignon, 12% Cabernet Franc, 18% Merlot, 3% Petit Verdot
FERMENTATION	100% stainless steel
AGING	16 months in 40% new French oak
VINEYARDS	Cordes, Flora Springs, Green Valley, Kan, Mill Creek, Sklar, Soltan, Newton, Partridge

Case Production 5,500

Alcohol by Volume 14.5%