



II CHARDONNAY 2016

Napa Valley

by AlphaOmega

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

2016 was a near-perfect growing season, giving Napa Valley another winner in a string of historic vintages. Spring budbreak came early due to dry and relatively warm soils from a drought winter. This essentially sped up the entire growing cycle, and we were able to monitor progress in the vineyard without any major heat spikes to cause concern. With time on our side, we had the luxury of operating on our own schedule and we were able to choose our pick dates to endure ideal ripening.

ABOUT THE VINEYARDS

Alpha Omega winemakers acquire fruit from younger Napa Valley vineyards that display a silky tannin profile and opulent texture which allow for early accessibility. We have unearthed a range of privately-owned boutique vineyards, hidden gems tucked in secret pockets of Napa Valley, that only Mother Nature and our winemaking team are fortunate enough to touch.

PRODUCTION TECHNIQUES

Handpicked grapes are fermented only in stainless steel tanks at Alpha Omega winery in Rutherford.

ON THE NOSE	Fresh pomegranate, apricot skins, hint of bubblegum, macerated strawberries, ripe grapefruit, nutmeg, kiwi, potpourri
ON THE PALATE	Round entrance with great balance, fresh acidity, notes of orange peel, fresh pear, water chestnut, lotus root, mandarin zest, honey
BLEND	100% Chardonnay
FERMENTATION	75% stainless steel, 25% barrel fermented in 1-year-old French oak barrels
AGING	9 months in stainless steel
VINEYARDS	Los Olivos (Carneros), Drew (Mount Veeder)

