



2018

ALPHA OMEGA

Napa Valley
Cabernet Sauvignon

100%

CABERNET
SAUVIGNON

THE VINTAGE

The 2018 growing season was near perfect. It began with mild spring weather and temperatures throughout Napa remained steady and warm during the majority of summer and fall growing season. The resulting wines are incredibly smooth and polished, with magnificent texture and color.

TASTING NOTES

Sunshine Valley Vineyard is in a cooler climate site allowing the grapes time to ripen slowly and build aromatics and tannins harmoniously and in balance with the sugars. The deep soils provide wonderful complexity and structure. When it comes to blending, the plethora of different clones planted on various rootstocks affords the *Alpha Omega* winemaking team a rich palate to create complex, layered wines such as this unique 2018 Sunshine Valley Vineyard Cabernet Sauvignon.

BARREL AGING 22 months in French oak, 80% new, 20% 1-year old. 85% barrel fermented; 15% stainless steel tank fermented.

ALCOHOL 14.5%