



# ALPHA OMEGA

CHARDONNAY

Napa Valley

2021



## VINTAGE NOTES

Late winter rains followed by ideal spring growing conditions set the stage for the 2021 vintage. Mild temperatures punctuated this drought year with only a few heat spikes during the summer months. Early flavor development in our white grapes, coupled with higher acidity levels, allowed us to begin harvest at the end of August with grapes showing exceptional balance and moderate brix levels. The ideal weather of 2021 and overall lower yields produced wines that offer exciting, complex aromatics and flavors.

## VINEYARD SOURCES

Vineyards in the southern portion of the Napa Valley that include the cool-climate sub-appellations of Carneros, Mount Veeder and Coombsville provided the majority of grapes for this wine. Breezes from San Pablo Bay are particularly helpful for cooling the Carneros and Coombsville vineyards, while higher altitudes provide cooler conditions in the Mount Veeder vineyard. In addition to cool growing conditions, each of these vineyards possess unique soils planted to a variety of clonal selections which add complexity to this classic expression of Napa Valley Chardonnay.

## WINEMAKING

After whole cluster pressing, the Chardonnay Napa Valley 2021 was barrel fermented in 100% French oak, 33% new barrels. Partial malolactic fermentation provides a richer and fuller aspect to the wine that was then aged in the same barrel composition for 19 months with periodic stirring of the lees. To soften the impact of oak and preserve freshness, the winemakers selected larger puncheons for 30% of the barrels.

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| <b>Sight</b>  | Straw yellow with hints of gold   |
| <b>Nose</b>   | Youthful aromas of golden delicious apple and stone fruit, accent notes of white flower, toasted cereal grains, French toast, honey and phyllo dough. |
| <b>Palate</b> | An exciting core of melon, kumquat and lemon custard fruit mix with hints of hazelnut, nutmeg, maple candy and stony minerality.                      |

## ABOUT ALPHA OMEGA

*Alpha Omega is a family-owned winery in Rutherford, the heart of Napa Valley. Handcrafting wines from highly regarded Napa vineyards, Alpha Omega's winemakers combine Old World philosophy of balance and structure with New World state-of-the-art techniques. Masterful blending results in wines that uniquely express the essence of the terroir of this legendary wine region. Surrounded by fountains, vineyards and mountains, the beauty of this modern farm-style winery is as captivating as its wine.*