



ALPHA OMEGA

CHARDONNAY

Napa Valley

2023

VINTAGE NOTES

2023 is an exceptional, high-quality vintage marked by one of the longest growing seasons in over a decade. Significant winter and spring rains led to mild summer weather supported balanced canopy growth through bloom and set. Cooler weather throughout the growing season along with an abundance of sunshine encouraged our Chardonnay grapes to develop slowly and evenly. This extended hang time led to perfectly ripe grapes with complex flavors and wines with freshness, purity and elegance.

VINEYARD SOURCES

Vineyards in Los Carneros, the southern portion of the Napa Valley, provided grapes for this wine. Known for its cool climate, shallow clay soils and rolling hills, Los Carneros has more of a maritime influence than any other Napa Valley AVA, a result of its proximity to San Pablo Bay (the northern part of San Francisco Bay). Warm daytime temperatures attract cool afternoon breezes from the Petaluma Gap, further aided by fog which comes in during the night and burns off in the early morning. These moderating influences create a long growing season, ideal for producing ripe grapes with balanced acidities.

WINEMAKING

After whole cluster pressing, fermentation took place in 100% French oak of which 30% were new barrels. To soften the impact of oak and preserve freshness, 75% of the barrels were 500-gallon puncheons and 25% barriques. Partial (30%) malolactic fermentation and periodic stirring of the lees add a richer, fuller aspect to the wine that was aged for 20 months in 75% puncheons and 25% barriques, 30% new.

TASTING NOTES

Sight	Medium yellow with golden highlights.
Nose	Intriguing aromas of golden delicious apple and pear with notes of brazil nuts, cashew, apple blossoms and pie crust.
Palate	Medium bodied flavors of melon, peach and apricot accented by lime zest, crème fraiche and macadamia nut, framed by vibrant acidity.



ABOUT ALPHA OMEGA

Founded by Robin and Michelle Baggett in 2006, Alpha Omega is a family owned, certified Napa Green winery located in the legendary Rutherford appellation in the Napa Valley and farms its estate vineyards along with small blocks of Napa Valley's most renowned vineyards. Alpha Omega's winemaking philosophy is to create world class wines utilizing the optimal confluence of old world traditional hand tending of vines and handcrafted French oak barrel fermentation paired with new world state-of-the-art technology in the vineyard and in the cellar.