



## ALPHA OMEGA

Dear Friends,

One negative with Napa Valley's climate is it can be too hot. In the case of white varietals, which have thinner skins, heat can sometimes be detrimental to acid level. Certain types of acid naturally present in the berry are degraded by sun and heat. Therefore, in a normal Napa Valley year, you need to protect your fruit. Alpha Omega accomplishes this by growing in colder areas. Many of our vineyards are closer to the bay which acts like an air conditioning system and keeps temperatures at a reasonable level so neither acids nor aromas are hurt by outside conditions. In 2011, the average temperature was much lower than usual in fact it was the coldest year in over twenty years. As such, the fragile aromatics were never impacted. The balance between acidity and body in our Chardonnay 2011 is probably the closest expression we have to a happy medium between Chardonnay from California and Chardonnay from Burgundy.

As stated above, 2011 was a colder vintage which protects acidity, but it also creates lower alcohol levels. In most years in Napa, most winemakers tone down Cabernet Sauvignon with varietals like Merlot in order to limit the Cabernet's power. In 2011, the very masculine Cabernet Sauvignon expressed itself to the fullest with a greatly balanced personality due to the colder vintage. While true that in certain colder sites it was difficult to ripen Cabernet in 2011, Alpha Omega's vineyards in appellations with warmer sites allowed us to have fully ripened and balanced Cabernet. This strategy not only ensures diversity and different expressions of the varietal, but is also a winemaker's safety net to ensure that in any given vintage, quality standards will be met.

Topa!

Jean Hoefliger, *Winemaker / General Manager*



## ALPHA OMEGA

Dear Friends,

Summer is almost here, and the ERA Party, the most successful event in Alpha Omega's history, is behind us. Thank you to everyone who attended and made it a memorable event. If you were unable to attend this year's ERA Party, we hope you can next year. Also, please note that barrel tasting of ERA 2012 is now available in our exclusive Barrel Loft, along with barrel tasting of our 2012 Single Vineyard wines. If you are interested in a private Barrel Loft tasting, please contact [events@aowinery.com](mailto:events@aowinery.com).

We are looking forward to a great summer with many more events and opportunities for you to visit, including our Summer Solstice Lunch on June 22, Sliders & Cabernet event on July 20, Lobster Dinner on August 16, Lobster Lunch on August 7, and Farm to Table Dinner on September 20. Remember to RSVP to [events@aowinery.com](mailto:events@aowinery.com) as soon as possible, as these events will fill up quickly. If you are unable to attend an event, let us know when you are going to visit as we have a selection of private tastings that could be arranged for you.

Also, as you plan your travel to Napa, please remember to visit the Wine Club section of our website [www.aowinery.com](http://www.aowinery.com) for a list of hotel and transportation partners who offer discounts to Alpha Omega Wine Club Members.

Best Regards,

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# ALPHA OMEGA

CHARDONNAY

Napa Valley

2011

*Color:* bright pale gold with hints of  
grey gold and citrine

*On the nose:* intense notes of apricot, cedar,  
Meyer lemon, toasted bread and granite with hints of  
banana, white chocolate, pineapple and cloves

*On the palate:* bright entrance evolving on fresh citrus  
with touches of herbs, minerality and white flowers  
lingering on fresh vanilla and iodine

## BLEND

100% Chardonnay

## WINEMAKER NOTES

Napa Valley faced myriad challenges in 2011. A cool and wet spring delayed the growing season and also created major shatter. The positive is it allowed the vine to concentrate its effort into the remaining clusters giving them intense flavors. Summer temperatures rarely rose above 90° F. By the beginning of September, the season was weeks behind the norm, but it really helped the balance between acidity and ripeness, protecting the acidity from being burned.

In early October, with the forecast calling for significant rain, growers faced a choice: pick before the rain and settle for less than optimum ripening or hope the grapes would weather the storm. Alpha Omega decided to pick the vineyards that were not well drained before the rain and the ones that were, after. This decision gave us a diversity of ripeness which helped the wine reach a deep and complex profile.

## DRINKABILITY

Now to 20 years



# ALPHA OMEGA

## CABERNET SAUVIGNON

Napa Valley  
2011

*Color:* deep brilliant black cherry with touches of geranium on the rim

*On the nose:* explosion of thyme, green pepper, roast beef and chili balanced with fresh blueberries, plums and cherry with hints of bubble gum

*On the palate:* fresh entrance evolving on ripe fruit with hints of blueberries and boysenberries lingering on blackberries, starfruit and pine

### BLEND

76% Cabernet Sauvignon  
20% Merlot  
4% Cabernet Franc

### WINEMAKER NOTES

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### DRINKABILITY

Now to 15 years

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