



## ALPHA OMEGA

Dear Friends,

In this shipment are two different Pinot Noirs, which is an extremely complex, fragile and elegant varietal. Both wines are from 2013, which was a vintage known for its heat. As you may know, because Pinot Noir is think-skinned, it is more sensitive to heat than Cabernet. I was afraid these Pinots would lose some of their elegance and finesse due to the warmer vintage. I was wrong.

Both of these Pinots actually are the opposite of a California jammy Pinot Noir which often resembles a Syrah more than Pinot. Not only are they refined, subtle and balanced, but the acidity carries the fresh fruit through the entire experience. I was also worried that because of the warmer year, the differences between the two appellations would be erased or diminished. I was wrong yet again. The Toyon Vineyard has a little bit more extraction and ripeness that is maintained and held together by a backbone of acidity, while the Hop Kiln is the perfect expression of a true Russian River Pinot with a very light but fresh fruitiness including the famous Russian River strawberry.

Last but not least, because of their strong acidity, both of these wines will last an extremely long time in your cellar if you want to put wait before enjoying them.

Happy New Year!

Prost,

Jean Hoefliger, *Winemaker/General Manager*



## ALPHA OMEGA

Dear Friends,

As promised, we have published our 2015 Wine Club events for you to review and to start making plans to visit us.

Details on these events can be found on our website in the Wine Club section. No login is required and it is never too early to RSVP.

January	24	Battle of the Pinots
February	7	Truffle Dinner
March	14	Spring Open House
April	25	ERA Party
May	23	Sauvignon Blanc & Oysters
June	20	Summer Solstice Dinner
July	19	Sliders & Cabernet
August	15	Lobster Dinner
August	16	Lobster Lunch
September	12	Harvest Dinner
September	26	Harvest Party #1
September	27	Harvest Party #2
October	3	Harvest Party #3
October	4	Harvest Party #4
October	10	Harvest Party #5
November	14	Single Vineyard Party
December	13	Sneak Preview Party

Best Regards,

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# ALPHA OMEGA

PINOT NOIR  
Hop Kiln Vineyard  
Russian River  
2013

*Color:* bright ruby with hints of mashed strawberries  
on the rim

*On the nose:* explosion of clay, forest floor, chocolate  
and pepper lingering on strawberries, licorice, tulips  
and white truffle

*On the palate:* velvety entrance with touches of cherry,  
persimmons, star fruit and cherry

BLEND  
100% Pinot Noir

## WINEMAKER NOTES

Overall 2013 was a typical Napa vintage. We had limited rain and a quite a bit of heat. This forced us to be creative in protecting the fruit from heat and sun exposure through canopy management and irrigation.

The red wines in 2013 are ripe and big. Because it was a hot year in Napa, we reached the sugar ripeness quickly but had to wait a little for the tannins to ripen. Because the rain never came, we were able to pick when we wanted. This gave us wines with a very concentrated profile on both aromas and tannins.

DRINKABILITY  
Now to 15 years



# ALPHA OMEGA

## PINOT NOIR

Toyon Vineyard

Napa Valley

2013

*Color:* brilliant, shiny garnet with purple on the rim

*On the nose:* beautiful touches of geranium, lavender, rose and English candy with touches of raspberries, cherries, clay and paprika

*On the palate:* fresh entrance evolving on raspberries and red cherries with touches of star fruit, red currant and orange peel

## BLEND

100% Pinot Noir

## WINEMAKER NOTES

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## DRINKABILITY

Now to 10 years