



ALPHA OMEGA

Dear Friends,

2014 was an extremely early vintage, and most people think we lose acidity in a warm year. For Alpha Omega's white varietals, it was the opposite in 2014. Due to the early season, the wines ripened in July, when it is colder during the day than it is later in the summer. These cooler temperatures protected the acidity. Because of this high acidity content, we were able to further push the mouthfeel through skin maceration in our white wines. We let the Sauvignon Blanc 1155 sit on the skins for 16-18 hours. This allowed the juice to extract more aromas and structure from the skins. This gives a fatter and rounder mouthfeel. We can only do this in vintages like 2014 when we have high acidity in order to balance the wine. One might think that I blended in more Semillon than usual, but I did not. Skin maceration is similar to blending Semillon into Sauvignon Blanc. It brings more layers to the wine.

Our Cabernet Sauvignon 2012 is ripe, balanced and a beautiful representation of the king of Napa Valley varietals. Until this vintage, our lush red wine profile was much more apparent on our Cabernet Sauvignon than our Proprietary Red. For the first time in 2012, the Cabernet Sauvignon has more structure than the Proprietary Red. Because of the mild growing season, we were able to frame the wine with a solid tannic structure that holds its ripeness very well. This wine has a very masculine profile and you will enjoy it today. For those who have the patience to put it away, this wine should peak in about 10-12 years.

As I always say, wine is a mood, so follow your mood and you won't be disappointed

Jean Hoefliger, *Winemaker/General Manager*



ALPHA OMEGA

Dear Friends,

We are already seeing signs of summertime in Napa Valley. The days are warming up and harvest is just around the corner. In this regard, we would like to remind you of all the exciting events we have planned over the next few months.

The Sliders and Cabernet Party is on July 19. Our annual Lobster Feeds are on August 15 and August 16. Due to popular demand, we are holding five Harvest Parties on September 26 and 27, and October 3, 4 and 10. We are also holding a Harvest Dinner on September 12 and a Fall Formal Dinner on October 25, which are bound to be memorable evenings. Please RSVP as soon as possible.

If you are planning a trip to Napa Valley this season, we would also be happy to schedule a private tasting or event at the winery for you. Please contact us in advance so we can ensure a memorable experience for you and your guests.

For more information, to RSVP to events, or to schedule a private tasting, please email concierge@aowinery.com.

As always, we hope you enjoy the wines in your shipment and wish you a wonderful summer

Best Regards,

Shana Ravel

Estate Director
shana@aowinery.com

Chris Carmichael

Wine Club Manager
chrisc@aowinery.com

wineclub@aowinery.com



ALPHA OMEGA

CABERNET SAUVIGNON

Napa Valley

2012

Color: deep purple with touches of mazarine

On the nose: violet, dark cherry, milk chocolate and cedar with touches of blueberry, cherry pie and dark maple syrup

On the palate: soft velvety entrance evolving on plums, blackberries and dark cherries with hints of star fruit and boysenberries

BLEND

76% Cabernet Sauvignon

10% Merlot

9% Petit Verdot

5% Cabernet Franc

WINEMAKER NOTES

2012 proved to be a unique but outstanding vintage. This is not because of frost, heat or rain, but mainly due to bountiful harvest. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varietals to ripen to their optimum condition with significant concentration and complexity. The biggest challenge was the management of the tannin structure of the very thick-skinned red vintage. This meant that winemakers who simply applied recipes had a challenging year as tannin levels were at twice the average level.

DRINKABILITY

Now to 20 years



ALPHA OMEGA

SAUVIGNON BLANC 1155

Napa Valley

2014

Color: pale grey gold with a hint of diamond

On the nose: explosion of vanilla, mango, baked brioche and lilac lingering on white chocolate, pineapple and jasmine

On the palate: bright entrance coated with roundness evolving on Meyer lemon with touches of starfruit, peach and grapefruit

BLEND

100% Sauvignon Blanc

WINEMAKER NOTES

2014 was the earliest vintage in the past fifteen years. This was not mainly due to heat, but more because of the lack of water combined with warm weather. We started picking white varieties in mid-August, allowing us to protect the acidity and fragrance of these wines extremely well. Because most white varieties ripened much earlier in the season before mature ripen without burning the acidity. Therefore, we saw comparable acid levels in 2014 as 2011. This seems counterintuitive, but because of how early the grapes ripened, we shifted the entire process for the whites into a colder growing season thus permitting an amazing balance.

DRINKABILITY

Now to 20 years