



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. We're also gearing up for an array of festivities taking place over the next few months.

Our always highly-anticipated annual Lobster Feasts take place on August 13 and August 14. We're throwing lively Harvest Parties on September 9 and September 18, and we'll also put on a spectacular Harvest Dinner on October 1. You'll want to RSVP as soon as the invitations are sent because these festivities will fill up quickly.

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 or to schedule a private tasting, please email concierge@aowinery.com.

In addition, we would like to extend to you a \$1 ground shipping rate on reorders of 12 or more bottles of our delicious wines. Log into your online account, and use the source code J5WC16 to take advantage of this limited time fee that expires on August 13, 2016. This reduced cost is also available by telephone and in person when you visit our beautiful tasting room.

Here's to a fantastic summer, and we look forward to seeing you at the winery soon!

Cheers,

Jean Hoefliger
Winemaker/General Manager

CHARDONNAY 2013



Our Chardonnay is naturally fermented, unfined and unfiltered. The integration of six different clones of Chardonnay brings unique characteristics to this multifaceted wine. We achieve precision and balance by an 18-month aging process in French oak with constant stirring. The result is an elegant and finesse driven Chardonnay that embodies Meursault with a California accent.

Blend: 100% Chardonnay

Retail Price: \$72.00

Wine Club Price: \$57.60

PROPRIETARY RED 2013



This Cabernet Sauvignon-dominated wine was designed to be a Bordeaux blend with pure Napa Valley pedigree. Utilizing some of the most sought after vineyards such as Beckstoffer To Kalon, Beckstoffer Missouri Hopper and Beckstoffer Las Piedras, we created a dense wine that has more diversity in its profile. We consider our Proprietary Red the intellectual offering of our current releases.

Blend: 62% Cabernet Sauvignon, 23% Cabernet Franc, 8% Petit Verdot, 7% Merlot

Retail Price: \$98.00

Wine Club Price: \$78.40

\$1 SHIPPING ON REORDERS OF A CASE (OR MORE)

Use this source code on the website: J5WC16 or email concierge@aowinery.com. You may also visit our tasting room or call us at (707) 963-9999. Offer expires August 13, 2016.