



ALPHA OMEGA

Dear Friends,

I enjoy the 2012 vintage immensely. It was not too hot, which protected the acidity, but it was also warm enough to ripen in such a way that protected the fragrance and subtleness of the wine. I compare it to 2010 but maybe a little bit warmer, and 2012 wines will age very well over time. It is truly luck as a winemaker and growing region to be able, year after year, to deliver amazing quality thanks to the fact that climate never or rarely becomes problematic to grow grapes and harvest in this part of the world.

In this shipment, you have two extremes of a spectrum. On one end, you have the Chardonnay 2012 which is extremely sensitive to heat, has a thin skin, and which you end up picking early in the season. On the other, you have the thick-skinned, tannic, powerful and extremely heat resistant Petit Verdot, which is usually picked at the end of the season.

The Chardonnay 2012 is a continuation in the direction I have decided to take, which integrates the ripeness of Napa Valley while protecting the minerality, acidity and balance of a colder climate. Because we use different vineyards located in the coldest spots of the valley, we are able to produce Chardonnays that are a more European expression of the varietal - not purely butter and oak driven.

The Petit Verdot 2012 is an amazing wine and one of the greatest varietals grown in Napa Valley. This is not only because it is the most expensive varietal, but also because its personality and profile allows it to grow very well in Napa. Petit Verdot grows better in Napa Valley than anywhere else in the world because it handles heat very well, and it thrives on extreme conditions

Salud!

Jean Hoefliger, *Winemaker/General Manager*



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Dear Friends,

We want to remind you to Save the Date of April 25 for our biggest event of the year, the ERA Party. We hope all of you are able to join us for a day of magnificent wine and delicious food. We are looking forward to seeing everyone at this fun-filled event. Please contact us by calling 707-963-9999 or email events@aowinery.com if you plan on attending.

Those of you who have purchased ERA and Single Vineyard Cabernets in the past should have received your ERA allocations. Please secure your allocations for ERA 2013 as soon as possible by simply responding to your allocation email. If you have not yet received an ERA allocation notice and would like to, please let us know by contacting era@aowinery.com.

Please note our upcoming events which include the annual Sauvignon Blanc and Oyster Party on May 23 and the Summer Solstice Party on June 20. Please RSVP.

When planning your trip to the winery, please do not forget to go to our website www.aowinery.com to view upcoming events as well as hotel and transportation discounts for our Wine Club Members.

Best Regards,

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707-963-9999 www.aowinery.com



ALPHA OMEGA

CHARDONNAY

Napa Valley
2012

Color: deep shiny yellow gold with touches
of diamond

On the nose: strong toasted Brioche with touches of
crème brûlée, caramel and dried apricot lingering on
jasmine, mango and pineapple

On the palate: soft entrance evolving on persimmon
and pear with touches of white cherries, coconut and
toasted marshmallows

BLEND

100% Chardonnay

WINEMAKER NOTES

2012 proved to be a vintage of extremes. This is not because of frost, heat, or rain, but mainly due to the high yield of fruit. 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 challenges were to find space to ferment and to manage the tannin structure of the very thick-skinned red vintage. This means that winemakers who simply apply recipes will have a challenging year as tannin levels were at twice the average level.

DRINKABILITY

Now to 25 years



ALPHA OMEGA

PETIT VERDOT

Napa Valley
2012

Color: deep dark black ink with hints of purple
and magenta

On the nose: great balance between cedar, oak and
blueberries with touches of rose candy, lavender
and bacon

On the palate: soft entrance progressing on a large
mouthfeel with silky velvet framed by granular tannins
with touches of cherry, wild strawberry and blueberries
lingering on rose and geranium

BLEND

93% Petit Verdot
7% Cabernet Sauvignon

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 winemakers who simply applied recipes had a challenging year as tannins were at twice the average level.

DRINKABILITY

Now to 20 years