



## ALPHA OMEGA

Dear Friends,

For the first time since 2008, we decided to bottle a Merlot in 2012. This is not only because the impact of a famous movie has finally wound down, but also because 2012 represents a very well balanced vintage. 2012 had a long growing season with great ripeness and no major heat spells to burn the sensitive Merlot grapes. This Merlot comes from the hills of the Mayacamas Mountains where fog and ocean air cool everything down at night and allow the tannins and aromas to ripen alongside the sugar. Merlot is often perceived as a big Bordeaux component. On the contrary, I believe it is a very feminine, elegant Bordeaux component with balance and elegance in its DNA. I hope you enjoy this wine.

The second wine in your shipment is the Proprietary Red Wine. Historically, Alpha Omega's Cabernet has been a wine with a jammier, fruitier profile. For the first time you will find the 2012 Proprietary Red has a sexier profile than the Cabernet. This shows the very importance of the 30% of Merlot in the equation. It also shows that in a year like 2012, where great ripeness is reached and acidity is protected, you don't even need to add Petit Verdot to the blend because the rest of the varietals have plenty of density and power.

Zum Wohle!

Jean Hoefliger, *Winemaker/General Manager*



## ALPHA OMEGA

Dear Friends,

Summer is almost here, and the ERA Party, the most celebrated annual event at Alpha Omega, is behind us. Thank you to everyone who attended and made this year's ERA Party such a memorable event. If you were unable to attend this year's ERA Party, we hope you will add it to your calendar next year. Also, please note that barrel tasting of ERA 2013 is now available in our private Barrel Loft, along with barrel tasting of our 2013 Single Vineyard Cabernet Sauvignons. If you are interested in a private Barrel Loft tasting, please contact [concierge@aowinery.com](mailto:concierge@aowinery.com).

We are looking forward to a great summer with many more events and opportunities for you to visit, including our Sauvignon Blanc & Oysters event on May 23, Summer Solstice Dinner on June 20, Sliders & Cabernet on July 19, Lobster Dinner on August 15, Lobster Lunch on August 16, and Harvest Dinner on September 12. Don't forget 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.

We wish all of you a very happy summer and hope you are able to visit us soon!

Best Regards,

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## ALPHA OMEGA

MERLOT  
Napa Valley  
2012

*Color:* deep dark red with hints of garnet and ruby

*On the nose:* explosion of dark fruit with touches of licorice and cassis lingering on pepper, thyme, chocolate and basil

*On the palate:* fresh entrance evolving on red and black fruit with touches of cherries and elderberries lingering on silky granular tannins

BLEND  
94% Merlot  
4% Petit Verdot  
2% 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 that winemakers who simply applied recipes had a challenging year as tannin levels were at twice the average level.

DRINKABILITY  
Now to 15 years



# ALPHA OMEGA

## PROPRIETARY RED

Napa Valley  
2012

*Color:* deep dark violet and cranberry with touches of fuchsia

*On the nose:* strong dark chocolate with rose candy lingering on cinnamon, nutmeg and granite

*On the palate:* velvety, silky entrance with soft ripe strawberry and mango with hints of juicy blueberries and ripe plums lingering on cassis and wisteria

### BLEND

61% Cabernet Sauvignon  
32% Merlot  
7% Cabernet Franc

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### DRINKABILITY

Now to 20 years