



ALPHA OMEGA

Dear Friends,

In this shipment are two red wines from what are probably two of the greatest vintages Napa has produced – 2012 and 2013. It is truly an amazing pair of years that produced high quality, concentrated, powerful and balanced wines. This is why I think Napa is the best place on the face of the planet to grow grapes. In many parts of the world, weather issues are a much bigger factor and force winemakers to make certain decisions and handle wine in a certain way. In Napa, 99% of the time, winemakers have the freedom to make wine how they want.

The first wine is Cabernet Franc 2012. 2012 was a warm year, but it was never extremely hot, with a decent amount of rain, but never during sensitive times. This pushed ripeness and elegance to be perfectly balanced and show the density of the wine supported by the backbone of acidity and tannins. Most importantly, especially in the case of Cabernet Franc, it revealed the finesse and true character of this varietal without overpowering it. This wine is a true expression of what Cabernet Franc should be: a balance between spices, fruit and acidity. The more I taste this wine, the more facets it shows.

2013 was a warm vintage that produced lush, ripe wines. In a vintage like 2013, it can be a challenge to add structure to a sexy varietal like Malbec. By structure, I mean framing the lushness of the wine with both tannins and acidity to hold it together. I see acidity as the backbone of the wine and the tannins as the skeleton. The juicier the wine is, the more important that these components are a part of its personality.

Na Zdorovie!

Jean Hoefliger, *Winemaker/General Manager*



ALPHA OMEGA

Dear Friends,

By the time you receive this release, you should have received any 2012 ERA and Single Vineyards you ordered. We have extremely limited quantities of these wines available, so please let us know if you would like to add any to your collection.

With the end of the year approaching, we also would love to help with any Holiday or Corporate Gifting needs. We have a variety of packaging, including two and three bottle boxes, and can accommodate personal cards, brochures and notes with your gift. Let us know if we can assist with any gifts this holiday season.

We hope you are able to join us for our final event of 2014, the Sneak Preview Party on Sunday, December 14. This event will give you the opportunity to try some of the wines we are releasing in 2015, including the Cabernet Sauvignon 2012 and Proprietary Red 2012. Email events@aowinery.com to RSVP.

Finally, we will be releasing the full schedule of next year's Wine Club Events in the coming weeks. Please view the Wine Club section of the website to plan your 2015 visits. We look forward to seeing you at our events in 2015. Please let us know if we can assist you in scheduling your trip.

All of us at Alpha Omega wish you a happy, healthy and safe holiday season.

Best Regards,

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ALPHA OMEGA

CABERNET FRANC

Napa Valley

2012

Color: dark ruby with magenta on the rim

On the nose: thyme, sage and oregano with touches of eucalyptus, blueberries, tobacco and paprika

On the palate: velvety entrance with silky mouthfeel and granular tannins evolving on ripe strawberries, blueberries and cherry lingering on minerality and seaweed

BLEND

100% 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

MALBEC
Napa Valley
2013

Color: deep dark black with touches of purple
on the rim

On the nose: explosion of chocolate, bacon, cedar and
ash with grenadine, lilac and lavender

On the palate: soft entrance with a backbone of acidity
and touches of licorice, boysenberries and cassis
lingering on cherries and star fruit

BLEND
100% Malbec

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 10 years