



## ALPHA OMEGA

Dear Friends,

Can you believe that another harvest season in Napa Valley is already underway? What a special time of year this is for us. If you haven't done so already, we hope you will have an opportunity to visit us and witness Alpha Omega's harvest in action.

Although we already celebrated the 2016 harvest with memorable parties on September 10 and September 18, there are still more festivities on tap. Our annual Harvest Dinner, a festive, family-style affair, takes place on our Vineyard Terrace on October 1. RSVP as soon as possible.

On November 12, our annual Single Vineyard Release Party promises to dazzle. We'd be delighted if you join us for an exclusive afternoon where you'll taste our luscious 2014 Single Vineyard Cabernets.

If you are planning a trip to Napa Valley this season and cannot make it to one of our Wine Club Events, we would be happy to arrange a seated tasting for you in one of our Private Tasting Rooms.

In an effort to better serve you, we also changed our Tasting Room policy. Effective September 1, 2016, **only Wine Club members will not require a reservation on Saturdays after 2 p.m. Also, our last pour is now 6 p.m.**

For more information, to RSVP to events, or to schedule a Private Tasting, please email [concierge@aowinery.com](mailto: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 S5WC16 to take advantage of this limited time offer that expires on October 15, 2016. This reduced cost is also available by telephone and in person when you visit our beautiful tasting room in Rutherford.

As always, we hope you enjoy the wines in your shipment, and we hope to see you at the winery soon.

Cheers.

Jean Hoettiger  
Winemaker/General Manager

## CABERNET FRANC & PETIT VERDOT 2014



Not for the faint of heart, this is a fan favorite among our members and staff. Aromas of blueberries and paprika are met by undertones of sage, lilac and chocolate powder. Dense and granular tannins meld with flavors of boysenberries, cherries and Maine blueberries. The Cabernet Franc adds personality and IQ points to the strong and powerful Petit Verdot.

**Blend:** 68% Cabernet Franc, 32% Petit Verdot

**Retail Price:** \$100.00

**Wine Club Price:** \$80.00

## PETIT VERDOT & MERLOT 2014



Blending Petit Verdot from Stagecoach in Atlas Peak and Merlot from Newton Vineyard in Spring Mountain, we are able to achieve a unique wine with incredible balance. An explosion of coffee bean, spicy lilac and thyme soar from the glass with fresh plum and blackberry flavors coating the palate. The subtle, elegant Merlot perfectly complements the Petit Verdot and its powerful soul.

**Blend:** 50% Petit Verdot, 50% Merlot

**Retail Price:** \$100.00

**Wine Club Price:** \$80.00

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

Use this source code on the website: S5WC16 or email [concierge@aowinery.com](mailto:concierge@aowinery.com). You may also visit our tasting room or call us at (707) 963-9999. Offer expires October 15, 2016.