



## ALPHA OMEGA

Dear Friends,

Where should I begin? Due to the lack of climatic problems, 2012 was an amazing vintage with extraction, power and balance. It was neither too hot nor too cold with a long growing season that allowed us to pick when we wanted. This shipment includes some of the rarest, most difficult varieties to produce.

Let's start with Merlot. Merlot is a much more feminine variety with a thinner skin which requires a lot of care and attention into extracting the variety's finesse. Cabernet Franc is the father of Cabernet Sauvignon and grows and excels in very few places in the world due to its low yield and the very small window of action at harvest. If you pick it too early, you will have notes of green bell pepper and green beans, and if you pick it too late, you will have cooked fruit aromatics. Last, but definitely not least, is Petit Verdot, which is, in my opinion, the only variety Napa grows hands down better than the rest of the world as it thrives in warmer climates. Petit Verdot has extremely thick skin and creates powerful wines. Most people use it for blending at small percentages, but at higher percentages it shows its true personality and amazing aging potential.

In this shipment, we are sending you a Cabernet Franc & Merlot blend. A subtle, elegant Merlot perfectly complements Cabernet Franc and its spicy soul. The second wine is a Cabernet Franc & Petit Verdot, which I rarely see on the market. Well-made Cabernet Franc adds personality to the strong and powerful Petit Verdot resulting in a very complex wine.

I hope you enjoy these very special wines from such a great vintage.

A la vôtre,

Jean Hoefliger, *Winemaker/General Manager*



## ALPHA OMEGA

Dear Friends,

Another harvest season has begun in Napa Valley. We hope you will be able to visit us and see Alpha Omega's harvest in action.

We have several exciting events this year to celebrate harvest. We are holding a Farm to Table dinner on September 20. Due to overwhelming demand, we are holding five Harvest Parties this year on October 4, 5, 11, 12 and 18. We are also having a Harvest Dinner to celebrate the end of Harvest 2014 on October 25. RSVP as soon as possible.

On November 15, we will be holding our second annual Single Vineyard Party. Join us for a special opportunity to taste our 2012 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 love for you to visit for a seated tasting in one of our Private Tasting Rooms.

For more information, to RSVP to events, or to schedule a Private Tasting, please email [events@aowinery.com](mailto:events@aowinery.com).

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

Best Regards,

Shana Ravel

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## ALPHA OMEGA

### CABERNET FRANC & MERLOT

Napa Valley

2012

*Color:* deep dark garnet with touches of deep red

*On the nose:* explosion of thyme, rosemary and plums  
with peony and strawberry

*On the palate:* velvety entrance evolving on round but  
dense tannins with dark cherries, plums and red current  
lingering on fresh blackberries

#### BLEND

45% Cabernet Franc

55% Merlot

#### 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

PETIT VERDOT & CABERNET FRANC  
Napa Valley  
2012

*Color:* dark ruby with hints of black cherry

*On the nose:* fruity nose with blueberries, plums and clay with touches of chocolate milk, oregano, kirsch and gruyere

*On the palate:* huge silky entrance quickly evolving on acidity with granular tannins and touches of lilac, cherries, black current and boysenberries

### BLEND

46% Petit Verdot  
54% Cabernet Franc

### WINEMAKER NOTES

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### DRINKABILITY

Now to 20 years