



## ALPHA OMEGA

Dear Friends,

Happy New Year! Thank you so much for your continued support of Alpha Omega. We truly enjoy having you in our family and we look forward to 2011. The two wines in this shipment are the first aged wines from the 2008 vintage where you will see the true profile of this outstanding vintage, which to me has a more silky and soft tannic structure than the 2007 vintage. In my opinion 2007 is a more masculine style, whereas 2008 is a more feminine and curvy vintage.

The first wine is the our Chardonnay 2008. As you might know by now, this wine stays in barrels for almost 24 months and sees 70% new French oak. If you tell anyone these statistics before they taste the wine, 90% of the time they will think about an unbalanced, buttery and oaky Chardonnay. My goal with Chardonnay is to create a wine with balance and elegance. Our vineyards come from cooler climates, resulting in grapes with higher acidity. With higher acidity you can balance the wine with lees stirring which limits or regulates the amount of oak influence. Managing the equation this way results in having a Mersault type of wine with depth, complexity and elegance.

The second wine is our Merlot 2008. Merlot is the more feminine of the Bordeaux varietals, and the 2008 harvest allowed us to create a wine that is silky and round. As I'm sure you can imagine this wine will please every woman in your life, but it will also show you a frame of structure that will please the masculine side of this varietal as well.

Good luck to all in 2011!

Jean Hoefliger  
Winemaker – General Manager



## ALPHA OMEGA

Dear Friends,

A new year is here and we are under way making plans for our 2011 Wine Club events. Details of this year's events are posted in the Wine Club section of our website. For those of you traveling long distances to visit Napa Valley, now might be a good time to book your trips. And yes, you can RSVP for your favorite events today.

Your old favorites will be back again, including our Lobster Dinners, Kobe Beef Dinner and of course our premier ERA Party on April 16th.

We have also added a number of new events this year. One is a "Churrascarias Dinner." You may need to head straight to your favorite search engine or dictionary to look this up, but we believe this event is one you will not want to miss. Another is a Blending Party. Jean will have a number of barrels available for you to taste to make your own blended wine. If you are pleased with you efforts, you will be able to take your wine home.

Continuing the great success of last year, we will have a series of Harvest Parties where you can roll up your sleeves and work on the 2011 harvest. In addition, there will be a number of Pre-Release Parties along with another Sneak Preview Party in December to give you a chance to taste and purchase our upcoming vintage prior to release.

2011 will be lots of fun at Alpha Omega.

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Wine Club Manager  
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## ALPHA OMEGA

CHARDONNAY  
Napa Valley 2008

*Color:* brilliant, shiny yellow gold with hints of green

*On the nose:* explosion of apricot, toasted bread, citrus, apple and vanilla with touches of white flowers, peaches, pear and granite

*On the palate:* soft entrance evolving on roundness and supported by acidity, with touches of vanilla bean, pear, banana, pineapple and spices with hints of lemon and grapefruit

BLEND  
100% Chardonnay

### WINEMAKER NOTES

In 2008 California faced one of its most dramatic growing seasons in years: the worst frost in 30 years, heat waves, wildfire smoke and early rain. Warm temperatures, combined with low yields due to frost, created great concentration. In retrospect, 2008 ended up being an exceptional year for quality, but the year will not be remembered for abundance. If you didn't get hit by frost in April, heat during bloom in May, or dehydration due to heat in August, it was a lovely growing season. With a roller coaster like we had in 2008, it was very important to manage every vineyard differently. The vintage was a great balance between the 2006 elegance and a touch of the 2007 concentration. Therefore, the vintage has great balance.

DRINKABILITY  
Now to 20 years



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## MERLOT Napa Valley 2008

*Color:* deep, dark ruby with hints of black cherry and mashed strawberry on the rim

*On the nose:* powerful red fruit like strawberry, raspberry and blueberry with hints of cinnamon, cedar wood, clay and tobacco leaves

*On the palate:* velvety entrance on blueberry jam, prunes and black currant candy balanced with fresh cut lavender, rose and sweet red grape juice

**BLEND**  
93% Merlot  
7% Cabernet Franc

### WINEMAKER NOTES

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**DRINKABILITY**  
Now to 10 years