



## ALPHA OMEGA

Dear Friends,

Happy New Year! We hope that this year will be filled with great wine, great food and great friends. If we do our part, we will fulfill a third of the equation. In this shipment you have two wines which are new to Alpha Omega - our first vintage of Pinot Noir and Petit Verdot. We could summarize this shipment as the Dr. Jekyll and Mr. Hyde.

The Pinot Noir is Dr. Jekyll. This wine is elegant, cerebral, reserved and intellectual. It comes from Jameson Canyon which we consider to be the coolest climate area in Napa Valley. Jameson Canyon receives a consistent airflow coming from the Bay which protects the acidity and fragrance of this very sensitive varietal. This particular wine expresses a balance of ripeness, flavor and tannins with the elegance of a classic Pinot Noir.

Mr. Hyde is the Petit Verdot. This wine has the explosion, passion, power and character that will rock your world, just like Dr. Jekyll. Hopefully this wine will keep you sane and push you to enjoy more single varietal Petit Verdot's because this varietal is where Napa Valley differentiates from the rest of the world. In our opinion, there is no other place that you find a terroir that is more adapted to Petit Verdot than Napa Valley. This wine is bigger than life and will age beautifully over the next 15 years.

Salute',

Jean Hoefliger



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Dear Friends

I wanted to keep my promise and publish our 2012 Wine Club events for you to review and start making plans to visit us.

Details on these events can be found on our website in the Wine Club section. No log in is required and it is never too early to RSVP.

- |           |    |                                 |
|-----------|----|---------------------------------|
| January   | 21 | “Sliders and Smores”            |
| February  | 11 | Release Party                   |
| March     | 17 | Special Blend Bottling Party    |
| April     | 20 | ERA Dinner                      |
| April     | 21 | ERA Party                       |
| May       | 19 | Sauvignon Blanc & Oysters Party |
| June      | 23 | Anniversary Party               |
| July      | 21 | Lobster Dinner #1               |
| August    | 11 | Kobe Beef & Cabernet Dinner     |
| August    | 25 | Lobster Dinner #2               |
| September | 8  | Release Party                   |
| October   | 13 | Harvest Party #1                |
| October   | 20 | Harvest Party #2                |
| October   | 27 | Harvest Party #3                |
| November  | 17 | Release Party                   |
| December  | 8  | Sneak Preview Party             |

Best regards,

Bruce Donsker  
Wine Club Manager



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## PINOT NOIR

Napa Valley  
2010

*Color:* brilliant, shiny cherry with purple on the rim

*On the nose:* intense fruit like cherry, persimmon and violet with touches of tobacco, sawdust and pine trees, clay and fresh blackberry

*On the palate:* fresh entrance evolving on violet, raspberry, rose and cherry, lingering on blood orange with touches of sap

## BLEND

100% Pinot Noir

## WINEMAKER NOTES

2010 was a very cool vintage with high levels of acidity which protect fragile aromas and give a great backbone to the wine. The growing season allowed the aromatics to be a little less ripe, more subtle and fresh because at no time was the grape burned by heat. The consequences are wines that are well balanced with lower alcohol levels which have the extraction of great Napa Valley terroir.

## DRINKABILITY

Now to 10 years



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## PETIT VERDOT

Napa Valley  
2009

*Color:* deep, dark ruby, so deep that it is almost black,  
with mashed strawberry on the rim

*On the nose:* explosion of clay, cedar wood and  
blueberry pie with black pepper, rose and violet  
lingering on minerality, with dried spices, hay, cassis,  
charcoal and cola

*On the palate:* soft, sweet entrance evolving on blueberry  
pie and violet, lingering on chalky tannins and acidity  
with wild cherry, dill, chocolate, plum, star fruit and  
pine needles

## BLEND

100% Petit Verdot

## WINEMAKER NOTES

In 2009 we had a very consistent season with stable temperatures. This gave us grapes with a little higher acidity due to the temperate season. However, in October the Valley had a major tropical storm followed by an intrusive storm two weeks later. This forced most winemakers to pick prior to the rain. At Alpha Omega we decided to let the fruit hang through the rain to obtain better tannic ripeness. Because we have a quadruple sorting system, we had the ability to sort out grapes that were not up to standards. Therefore, we had fewer grapes but perfect ripeness. Overall, the vintage is a little bit more Bordeaux-like with wines with a lower alcohol content and a higher acidity.

## DRINKABILITY

Now to 15 years