



ALPHA OMEGA

Dear Friends,

This shipment includes two wines that we put back on the schedule by popular demand because people truly enjoyed them in the past. The last time we made a Petite Syrah was in 2008, and I am happy to tell you that it's back. The vintage was challenging for many people because of lower temperatures which resulted in lower alcohol and higher acidity. In the case of these specific varietals and since they're earlier ripening, we got them at a balance that I truly enjoy, not only for their ripeness but also for their complexity.

I am sure you have encountered Petite Syrah in the past from other producers, but as far as Malbec Zinfandel is concerned, it is a wine you have not seen before and a blend that is very specific to Alpha Omega. I thought of this blend because the Malbec is a structured, dense, tannic varietal, whereas Zinfandel has more spice and fragrance. Therefore, when you blend the two together, you get a wine that is as bipolar as I am, but shows great depth and complexity. Both of these wines are what I call winter wines – juicy, fruity and fragrant, but with tannin structure to support it. As I always say, it's all about balance.

Happy New Year!

Jean Hoefliger



ALPHA OMEGA

Dear Friends

As promised, we have published our 2013 Wine Club events for you to review and to start making plans to visit us.

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

January	26	Chardonnay Release Party
February	9	Forager Feast
March	9	Spring Release Party
April	20	ERA Party
May	18	Sauvignon Blanc & Oysters
June	22	Special Blend Bottling Party
July	21	Sliders & S'mores
August	11	Lobster Lunch
August	17	Lobster Dinner #1
August	24	Lobster Dinner #2
September	21	Harvest Kick-Off Dinner
October	19	Harvest Party #1
October	20	Harvest Party #2
October	26	Harvest Party #3
October	27	Harvest Party #4
November	2	Harvest Party #5
November	9	Harvest Party #6
November	17	Fall Release Party
December	15	Sneak Preview Party

Best regards,

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ALPHA OMEGA

PETITE SYRAH
Stagecoach Vineyard
Napa Valley
2011

Color: deep, dark ruby red

On the nose: dry herbs, rosemary, thyme, strawberry candy, rubber, sage, cherry, prune liquor and clay with hints of white pepper

On the palate: fruity entrance of strawberry, gooseberry and blueberry lingering on darker cherry, vanilla cream with touches of quinine and star fruit

BLEND
100% Petite Syrah

WINEMAKER NOTES

Napa Valley faced myriad challenges in 2011. A cool and wet spring delayed the growing season and also created major shatter. The positive is it allowed the vine to concentrate its effort into the remaining clusters and give them intense flavors. Summer temperatures rarely rose above 90° F. By the beginning of September, the season was weeks behind the norm, but it really helped the balance between acidity and ripeness, protecting the acidity from being burned.

In early October, with the forecast calling for significant rain, growers faced a choice: Pick before the rain and settle for less than optimum ripening or hope the grapes would weather the storm. Here at Alpha Omega we decided to pick the vineyards that were not well drained before the rain and the ones that were, after. This decision gave us a diversity of ripeness and profile that truly helped us reach a deep and complex profile.

DRINKABILITY
Now to 20 years



ALPHA OMEGA

MALBEC ZINFANDEL

Napa Valley
2011

Color: deep, dark cherry with hints of purple
on the rim

On the nose: explosion of tobacco, bread, blueberry pie
and violet with touches of cedar balanced with clay,
tomato stems and rose lingering on vanilla ice cream
topped with milk chocolate

On the palate: soft, fresh entrance on violet, lavender,
rose and grenadine, balanced with red cherry, tobacco
and blueberries, lingering on plum, starfruit and almond

BLEND

50% Malbec 50% Zinfandel

WINEMAKER NOTES

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DRINKABILITY

Now to 15 years

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