



## ALPHA OMEGA

Dear Friends,

In this shipment you are going to taste two dramatically different expressions of wine in two dramatically different vintages. The winemaking team here at Alpha Omega truly believes in making wine based upon the style of the vintage to maximize the potential of its profile.

The first wine in this shipment is the Chardonnay Napa Valley 2009. The climate in 2009 was cool by Napa Valley standards. This gave our Chardonnay a great balance and amazing depth with a bit lower alcohol and a higher acidity. In this cooler vintage, we decided to make a small change to adapt. For the first time in AO history we decided to decrease the amount of time in oak for our Chardonnay. We went from 22 months to 18 months in oak to respect the integrity of the vintage and appreciate the balance, fragility and finesse of this wine.

The second wine in your shipment is the Proprietary Red Napa Valley 2008. To us, this Proprietary Red represents the best of Napa Valley in a steady and warm year. The tannins of red varietals in 2008 create an amazing elegance with concentrated wine. In our Proprietary Red 2008 we ended up blending in 19% of Petit Verdot to bring more masculinity to the wine. This blend shows a true expression of what Alpha Omega believes in – a wine that can be consumed at an early stage or aged for 20 years.

Enjoy!

Jean Hoefliger



## ALPHA OMEGA

Dear Friends,

As you may know on July 1, 2011 we celebrated our fifth anniversary at the winery. It has been an incredible five years and we wanted to personally thank you for being a part of the AO family celebration and we would also like to invite you to come visit us this summer.

We are already seeing the signs of summertime in Napa Valley – warm days and excitement in the air with harvest right around the corner. If you are planning a trip to the Valley, we would be happy to schedule a private tasting or event at the winery for you. Please contact us in advance so we can ensure a great experience for you and your guests. So far this summer we've hosted Wine Club Members for private tastings, blending sessions, wine and cheese parings, and private dinners.

For more information or to schedule a private tasting, please contact Kelly Thurow at 707-302-1134 or email [events@aowinery.com](mailto:events@aowinery.com).

As always, we hope you enjoy the wines in your shipment and wish you a wonderful summer. To find out about our upcoming events please visit the Wine Club section of our website at [www.aowinery.com](http://www.aowinery.com)

Best regards,

Bruce Donsker  
Alpha Omega  
Wine Club Manager  
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# ALPHA OMEGA

CHARDONNAY  
Napa Valley  
2009

*Color:* brilliant appearance with a deep color  
of yellow gold

*On the nose:* pineapple, melon, pear and ripe yellow  
cherry framed by vanilla bean, green apple and  
rhubarb lingering on floral touches of white rose and  
tulip with a hint of cedar wood and toasty oak

*On the palate:* full-bodied and textured supported  
by bright acidity which brings elegance and balance  
with notes of dried flowers, lavender, honeysuckle  
and pork-roast lingering on hints of vanilla, apricot,  
marzipan, white chocolate and fresh citrus fruits

## BLEND

100% Chardonnay

## WINEMAKER NOTES

2009 was a very mild growing season with minimal  
fluctuation in temperature with early ripening varieties  
such as Chardonnay.

Due to these so-called perfect growing conditions,  
the grapes ripened evenly. With the Chardonnay we  
were able to bring in grapes with high sugars while  
still maintaining acidity. This brought a lot of finesse,  
elegance and minerality to this Chardonnay.

## DRINKABILITY

Now to 15 years



# ALPHA OMEGA

## PROPRIETARY RED

Napa Valley

2008

*Color:* deep dark black cherry with  
smashed strawberry on the rim

*On the nose:* soft oak with touches of pipe tobacco  
balanced with dark fruit like blackberry and black  
cherry with ginger bread, clover, cassis, strawberry,  
fresh plum, geranium, violet and lavender

*On the palate:* velvety entrance evolving on soft ripe  
tannins and dark chocolate with touches of cassis,  
crushed rock, blueberry, red currant, maple leaf, roses  
and cherry liqueur lingering on density, clay and  
freshly picked plums

### BLEND

33% Cabernet Sauvignon

36% Merlot

12% Cabernet Franc

19% Petit Verdot

### 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 year like we had in 2008, it was very  
important to manage every vineyard differently. The  
vintage was a great balance between the elegance of 2006  
and a touch of the 2007 concentration. Therefore, this  
2008 vintage has great balance.

### DRINKABILITY

Now to 20 years