



ALPHA OMEGA

Dear Friends,

This shipment contains two wines from different vintages –2011 and 2009 – both of which had very similar growing seasons. While one is Sauvignon Blanc and the other a Bordeaux blend, it is very interesting to see the affect the growing season has on the wine profiles.

2011 was a cold year by Napa Valley standards, which protected the acidity and fragrance very well. If you add to that the rain during flowering in June, we had massive shatter causing a large portion of flowers not to transform into berries. Therefore, the vine could focus its entire energy into the fewer clusters remaining. These growing conditions gave us a highly concentrated Sauvignon Blanc 1155 with a bright background of acidity. This was also the first year we added Semillon to the blend because our vineyard finally came into production. As with the Sauvignon Blanc, the Semillon comes from our property at 1155 Mee Lane, the origin for the name of this wine.

The 2009 vintage was not only cold, but had no heat spikes. This protected the acidity, and allowed us to reach an interesting ripeness at lower alcohol content. I would define this vintage as a warmer Bordeaux-like vintage because the wine has lower alcohol with a higher acidity. The Proprietary Red 2009 also shows a beautiful structure and depth with an everlasting elegance which screams to go back for another glass.

We hope you enjoy!

Cheers,

Jean Hoefliger

Winemaker/General Manager



ALPHA OMEGA

Dear Friends,

Welcome to summer! We just celebrated our sixth anniversary and are looking forward to our annual Lobster Dinners and our Kobe Beef and Cabernet Dinner. To find out more about our events please visit the Wine Club section of our website at www.aowinery.com.

We hope you all have the opportunity to visit us this summer and join us for the premier private experience in the Single Vineyard Barrel Loft. This very private setting located in our barrel cellar is the most unique experience offered at Alpha Omega for those oenophiles with an immense love of wine. To make an appointment, please call or email us.

More exciting news! We are always looking for additional benefits for our Wine Club Members and are proud to announce a new partnership just for you. Hotel Yountville is now offering members of the AO family a 20% discount. Please make sure to mention you are an Alpha Omega Wine Club Member when making reservations. You will find other Wine Club Member partner discounts on our website under Wine Club Partners.

Lastly, we would like to wish Bruce Donsker well on his retirement and future endeavors. We are both looking forward to making your AO experience memorable, so please let us know if there's anything we can do for you.

Best Regards,

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ALPHA OMEGA

SAUVIGNON BLANC 1155

Napa Valley

2011

Color: white gold with hints of mercury

On the nose: explosion of ripe banana, bubble gum, crushed rocks, vanilla and honey balanced with lemon, mango, white chocolate and melon

On the palate: crisp attack evolving on honey, fresh pear and star fruit balanced with citrus, granite rock, persimmon and strawberry

BLEND

94% Sauvignon Blanc

6% Semillon

WINEMAKER NOTES

Napa Valley faced myriad challenges in 2011. A cool and wet spring delayed the growing season and also created major shatter but 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 15 years

707-963-9999 www.aowinery.com



ALPHA OMEGA

PROPRIETARY RED

Napa Valley

2009

Color: deep, shiny red with black cherry and strawberries on the rim

On the nose: explosion of cedar with spices like tobacco, cumin and white pepper balanced with touches of violet, clay, blueberry and cherry with dark chocolate

On the palate: entrance of raspberry, evolving on dense, soft tannins with touches of cassis, blueberry, prune and cherry, lingering on gooseberry, rose petals and lavender with a hint of saltiness

BLEND

34% Cabernet Sauvignon

37% Merlot

16% Cabernet Franc

13% Petit Verdot

WINEMAKER NOTES

In 2009 we had a very consistent growing season with stable temperatures which resulted in grapes with a higher acidity due to the temperate season. Although, in October Napa Valley had a major tropical storm which was followed by a less intrusive rain two week 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 any grapes that were not up to our standards. Therefore, we had fewer grapes but we had perfect ripeness. Overall, the vintage is a little bit more Bordeaux-like with wines with lower alcohol content and higher acidity.

DRINKABILITY

Now to 20 years