



## ALPHA OMEGA

Dear Friends,

This is our first shipment of 2012 red wines, a Malbec and a Syrah. The 2012 vintage deserves a little introduction as it will attract praise and glory since it is considered by many to be one of Napa Valley's greatest vintages. The steady but warm growing season allowed the grapes to ripen fully and show both fruit and complexity. In addition, the berries were thick skinned giving a beautiful tannic structure to balance the velvety profile. This made our 2012 red wines beautiful and complex.

As you may know, Malbec is one of the five Bordeaux varietals. It has disappeared from France because it is quite difficult to farm in unstable climates resembling Bordeaux. In California, however, the length and warmth of the growing season are perfect conditions to fully ripen this varietal. In the past, we have blended Malbec with Zinfandel because of their matching personalities. In 2012, the quality of the grapes allowed us to have the Malbec varietal by itself.

The Syrah is from Krupp Brothers vineyard on Atlas Peak, which produces ripe, round and concentrated fruit. In 2012, the Syrah showed exceptional density and depth. This is definitely a warmer climate version of Syrah, balancing fruit and oak touches in a very jammy way. If I had one word to define this wine, it would be silky.

Cheers,

Jean Hoefliger  
Winemaker/General Manager



## ALPHA OMEGA

Dear Friends,

We are already seeing signs of summertime in Napa Valley. The days are warming up and harvest is just around the corner, to this regard, we would like to remind you of all the exciting events we have planned over the next few months.

Our Sliders and Cabernet Party is on July 21. Our annual Lobster Feeds are on August 11, August 17 and August 24. Also, for the first time this year, we are holding a Harvest Kickoff Dinner on September 21, which is bound to be an unforgettable event. Due to popular demand, we are holding six Harvest Parties on October 19, 20, 26 and 27 and November 2 and 9. Please RSVP as soon as possible.

If you are planning a trip to Napa Valley this season, we would also be happy to schedule a private tasting or event at the winery for you. Please contact us in advance so we can ensure a memorable experience for you and your guests.

For more information, to RSVP to events, or to schedule a private tasting, please 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.

Best Regards,

Chris Carmichael

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## ALPHA OMEGA

MALBEC  
Napa Valley  
2012

*Color:* deep, dark garnet with bright purple on the rim

*On the nose:* explosion of blueberries, clay, salt and cedar with touches of tobacco, plums, cherry and tarragon

*On the palate:* soft entrance evolving on jammy fruit like cherry and blueberries lingering lavender and cherry pit

BLEND  
100% Malbec

### WINEMAKER NOTES

2012 proved to be a unique but outstanding vintage. This is not because of frost, heat or rain, but mainly due to the bountiful harvest. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varietals to ripen to their optimum condition with significant concentration and complexity. The biggest challenge was the management of the tannin structure of the very thick-skinned red vintage. This meant that winemakers who simply applied recipes had a challenging year as tannin levels were at twice the average level.

DRINKABILITY  
Now to 15 years



# ALPHA OMEGA

SYRAH  
KRUPP BROTHERS VINEYARD  
Napa Valley  
2012

*Color:* deep, dark black ink with touches of bright purple on the rim

*On the nose:* explosion of English candy, rosemary, bacon and wild cherries lingering on roses, ashes and granite

*On the palate:* powerful entrance of cedar, griotte and blue fruit with touches of dark cherries and dried strawberry

BLEND  
100% Syrah

## WINEMAKER NOTES

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DRINKABILITY  
Now to 10 years