



## ALPHA OMEGA

Dear Friends,

The Sauvignon Blanc 1155 has a special place in my heart. At Alpha Omega, this vineyard sits on twelve feet of clay that retains moisture extremely well. This protects the plants from heat by having water and nutrients available, just like when you dip your feet in the pool on a hot day to cool your body down. For the first time in 2013, we decided to push 1155 to the next level and performed eighteen hours of skin maceration (“soaking”). This is how I learned to make Sauvignon Blanc in Bordeaux. The maceration gives a very structured mouthfeel and adds fatness and intensity to the wine. With the addition of Semillon, the 1155 becomes a Napa Valley version of a true white wine from Bordeaux.

The second wine is the Signature Series Cabernet Sauvignon 2009. It is also very dear to me. I have been amazed to see how well the 2009 vintage has aged. Through your membership, we are able to send you older vintages to help prove my case that when you have the patience to age wine, it shows a complexity and diversity of aromas. Alpha Omega wines will always be made so they can age if people want them to. The scribble on the label is not a stain, a scratch or a fault. It is simply my signature. I hand signed all of the bottles to thank you all for support.

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. In this regard, we would like to remind you of all the exciting events we have planned over the next few months.

The Sliders and Cabernet Party is on July 20. Our annual Lobster Feeds are on August 16 and August 17. Due to popular demand, we are holding five Harvest Parties on October 4, 5, 11, 12, and 18. We are also holding a Harvest Dinner on October 25, which is bound to be a memorable evening. 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,

Shana Ravel

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## ALPHA OMEGA

SAUVIGNON BLANC 1155

Napa Valley

2013

*Color:* brilliant yellow gold with touches of beige

*On the nose:* explosion of minerality, roasted nuts,  
citrus and white chocolate balanced  
with tangerine and slate

*On the palate:* fresh entrance evolving on a round citrus  
flower with touches of grapefruit

### BLEND

94% Sauvignon Blanc

6% Semillon

### WINEMAKER NOTES

Overall 2013 was a typical Napa vintage.  
We had limited rain and a quite a bit of heat.  
This forced us to be creative in protecting the  
fruit from heat and sun exposure through canopy  
management and irrigation.

The white wines in 2013 are very expressive  
due to the great ripeness of the vintage.  
2013 was about managing the heat and protecting  
the acidity of the grapes to balance the wine's great  
ripeness and powerful fruit profile.

### DRINKABILITY

Now to 15 years



## ALPHA OMEGA

### SIGNATURE CABERNET SAUVIGNON

Napa Valley  
2009

*Color:* brilliant ruby red with touches cherry red  
on the rim

*On the nose:* explosion of black currant, cedar wood,  
saw dust, grenadine and black cherry lingering on  
dry spices with touches of clay, nutmeg, chocolate  
and fresh plum

*On the palate:* soft fruit entrance with black currant,  
blueberry and black cherry, balanced with  
a backbone of acidity with hints of red currant,  
red cherry and blackberry pie

### BLEND

75% Cabernet Sauvignon  
10% Merlot  
7% Cabernet Franc  
8% 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 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 15 years

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