



ALPHA OMEGA

Dear Friends,

In this shipment you have two very different expressions of what I consider to be wine's greatest asset. Unlike beer or non-vintage Champagne, the greatness of wine comes from the diversity of profiles. The profiles are dictated not only by the terroir, but of course by the vintage. The style of the vintage dramatically changes the personality of a wine even if you are using the same grapes, the same vineyard and the same winemaker year to year. Beer and non-vintage Champagne try to show the same taste over and over, but I believe wine is the exact opposite, at least for boutique wineries like Alpha Omega.

In this shipment we have released our 2010 Sauvignon Blanc which comes from a vintage with very low temperatures and late ripening. As a result, this vintage shows elegance and fragility with great aromatics. The depth and evolution of the aromatics change from fresh fruit to minerality and ripe fruit on the finish, such as banana and pineapple. In my opinion this wine is the best Sauvignon Blanc we have ever produced at Alpha Omega.

The second wine in your shipment is the Cabernet Sauvignon 2008. 2008 was a warm year, but definitely not too hot. This wine has silky and soft tannins which express the great attractive profile of Napa Valley Cabernet Sauvignon without having 'Napa Faults' which I consider to be over-ripe and over-powering. I compare 2008 to the great 2002 vintage because of the softness and almost sweetness of the aromatics and tannins.

Santé,


Jean Hoefliger



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Dear Friends,

Our 2011 events have started out with a big bang. The Chardonnay Release Party, President's Day Weekend Celebration and the Special Blend Bottling party a few weeks ago garnered a large enthusiastic group of oenophiles.

We would like to remind you that the biggest event of the year is approaching fast: The ERA Party on April 16. For those of you that have purchased ERA in the past, you will soon receive your Allocation Postcard. Thereafter, you will soon be able to purchase futures for our next release of ERA. New this year is that you will be able to purchase your allocation through the Alpha Omega website. We are looking forward to seeing everyone at this very fun event.

To assist with travel plans to Napa in 2011, we have included a schedule of the 2011 Wine Club Events. You may make a reservation for any event immediately. As you may be aware, several of our events are limited to a specific number of guests and do sell out quickly. Email kelly@aowinery.com to RSVP for your events.

When planning your trip, do not forget to go to the website www.aowinery.com for our hotel and transportation partners discounts for Alpha Omega Wine Club members.

As always, we hope you enjoy our wines and best of health.

Best regards,

Bruce Donsker

Alpha Omega

Wine Club Manager

bruce@aowinery.com



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SAUVIGNON BLANC

Napa Valley

2008

Color: bright, brilliant gold with touches of grey

On the nose: explosion of grapefruit, bubble gum, pear, vanilla, banana and wet stone with hints of white chocolate, pineapple, peach and almond

On the palate: vibrant entrance evolving on ripe fruit like banana, pineapple and vanilla with a balance of freshness, crushed stone, white peach and melon

BLEND

100% Sauvignon Blanc

WINE NOTES

2010 was a very cold vintage with high levels of acidity which protect fragile aromas and give a great backbone to the wines. It allows the aromatics to be a little less ripe and more subtle, fresh and fragile because at no time was the grape burned by heat. The consequences are the wines are well in balance with lower alcohol levels but still result in the extraction of great Napa Valley terroir.

DRINKABILITY

Now to 15 years



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CABERNET SAUVIGNON

Napa Valley

2008

Color: strawberry red with hints of cherry and ruby

On the nose: spices like cinnamon and nutmeg interacting with blueberry, cigar box, pipe tobacco, vermouth and cedar wood

On the palate: silky entrance on ripe blackberries and black cherries with touches of clay, freshly picked plumbs and lavender, lingering on a fresh acidity, dark chocolate and pomegranate

BLEND

75% Cabernet Sauvignon

16% Merlot

5% Cabernet Franc

4% Petit Verdot

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

DRINKABILITY

Now to 10 years



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2011 Wine Club Event Schedule

March	12	Special Blend Bottling Party <i>(limited to 75 guests)</i>
	26	Cabernet Sauvignon 2008 Release Party
April	16	ERA Party
May	21	Sauvignon Blanc 2010 and Oysters
	TBD	KFOG KABoom on USS Alpha Omega Yacht on the San Francisco Bay <i>(Winemakers Circle – limited to 20 guests)</i>
June	11	Churrascarias Dinner
	18	Alpha Omega Anniversary Party
July	4	4th of July on USS Alpha Omega Yacht on the San Francisco Bay <i>(Winemakers Circle – limited to 20 guests)</i>
August	13	Kobe Beef and Cabernet Dinner
	27	Lobster Dinner
September	10	Family Style Italian Feast
	24	Syrah 2010 and Pinot Noir 2010 Release Party
October	8	Harvest Party <i>(limited to 30 guests)</i>
	15	Harvest Party <i>(limited to 30 guests)</i>
	22	Harvest Party <i>(limited to 30 guests)</i>
November	5	ERA Dinner
	12	Proprietary Red 2008 Release Party
December	10	Sneak Preview