



ALPHA OMEGA

Dear Friends,

The two wines in this shipment are both coming from the very interesting 2009 vintage. This vintage expresses balance with high acidity and low alcohol. Therefore, we define 2009 as a very European-like vintage with a hint of Napa Valley.

Recently, I was at a Winemaker Dinner where our 2009 Chardonnay was poured. I was asked to taste it to ensure it was not corked. While grabbing the glass, smelling and tasting the wine, I realized how much I enjoyed it. I never judge my own work, but this experience made me think that the Chardonnay has an amazing balance between the fruitiness of Napa Valley and the elegance of Burgundy. We believe this is the future direction of Chardonnay in our region - a balance of expression and elegance.

We all know by now that Napa Valley is the land of Cabernet Sauvignon. In our opinion, 2009 was an almost perfect climate for Cabernet Sauvignon. We had mild temperatures which truly allowed the expression of this varietal to shine. We were able to fully ripen the grapes to avoid greenness, while keeping the backbone of acidity. The combination of ripeness and acidity brings integration and shows a true expression of elegance. Today, the 2009 Cabernet shows an amazing potential to age.

Sante',

Jean Hoefliger



ALPHA OMEGA

Dear Friends,

At this time of the year we usually release our new vintage of Sauvignon Blanc as part of your shipment. Unfortunately, Mother Nature had other plans. In 2011 we had very low yields due to shatter in the vineyard, which means the flower does not turn into a berry. Due to such small volume we will not be able to send the Sauvignon Blanc 2011 in this shipment. Please place your order quickly when you receive our offering in a few weeks or let us know now and we will get this very limited wine on the way to you.

I want to remind you to Save the Date on April 21st for our biggest event of the year, the ERA Party. We hope all of you are able to make it for a day of great wine and great food.

We recently emailed those who have purchased ERA in the past, their respective ERA allocation. Please secure your allocation for the ERA 2010 as soon as possible.

If you have not received an ERA allocation notice and would like to, please let us know.

Best Regards,

Bruce Donsker
Wine Club Director



ALPHA OMEGA

CABERNET SAUVIGNON

Napa Valley
2009

Color: brilliant ruby red with touches of 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 weeks 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

25 years



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