



## ALPHA OMEGA

Dear Friends,

I just came back from a market visit in my native country of Switzerland where I was asked about the 2010 vintage. For me, 2010 is probably my favorite vintage in Napa Valley since 2002. The growing season was very even temperature wise and long with no major catastrophes. This allowed all the fruit to ripen equally and to be balanced with a good backbone of acidity. It is a vintage that, though drinkable today, will age very well with the concentration and density you find in great vintages.

The Chardonnay 2010 has been quite a surprise because rarely do you find such minerality in Napa due to the lack of limestone. Because we shortened our barrel aging a tiny bit and have allowed the wine to rest longer in stainless steel in a reductive environment, the Chardonnay has minerality in addition to the opulent California Chardonnay mouthfeel. This balance makes it one of the best Chardonnays we have had at AO, and the response from people tasting it confirms our impressions.

The Proprietary Red 2010 is a blend of the four Bordeaux varietals. Nearly half of the blend is Cabernet Sauvignon but with 40% Merlot to soften the wine and to add femininity in taste as 2010 was a concentrated vintage. We have discovered over time at Alpha Omega that blends like the Proprietary Red usually take a little more time to open up and recover from bottle shock, which is one of the many reasons we think this wine has great potential. We can already taste its complexity when it has been in the bottle for only six months. We can guarantee you that this wine, paired with a good cheese or piece of meat, will make you a happier person and hopefully will ensure you are enjoying life to its fullest.

A la votre,

Jean Hoeffliger  
Winemaker/General Manager



## ALPHA OMEGA

Dear Friends,

We want to remind you to Save the Date of April 20 for our biggest event of the year, the ERA Party. We hope all of you are able to make it for a day of fabulous wine and delicious food. We are looking forward to seeing everyone at this exciting event. Please contact us by calling 707-302-1134 or email [events@aowinery.com](mailto:events@aowinery.com) if you plan on attending.

Those of who have purchased ERA and Single Vineyard Cabernets in the past should have received your respective ERA and Single Vineyard Cabernet allocations. Please secure your allocation for the ERA 2011 and Single Vineyard Cabernets as soon as possible by simply responding to your allocation email. If you have not yet received an ERA and Single Vineyard Cabernet allocation notice and would like to, please let us know by contacting [era@aowinery.com](mailto:era@aowinery.com).

Please note our upcoming events which include the annual Sauvignon Blanc and Oyster Party on May 8 and the Bottling Party on June 22. Please RSVP.

When planning your trip to the winery, do not forget to go to our website [www.aowinery.com](http://www.aowinery.com) for our hotel and transportation partner discounts for our Wine Club Members.

Chris Carmichael

Wine Club Hospitality Manager  
[chris@aowinery.com](mailto:chris@aowinery.com)

Shana Ravel

Wine Club Operations Manager  
[shana@aowinery.com](mailto:shana@aowinery.com)

[wineclub@aowinery.com](mailto:wineclub@aowinery.com)



# ALPHA OMEGA

## PROPRIETARY RED WINE

Napa Valley  
2010

*Color:* dark ink with touches of ruby and purple on the rim

*On the nose:* dense expression of dark cherry and blackberry with touches of lavender, cedar, cigar box, leather and ashes balanced with fresh cut violet, touches of kirsch and sautéed mushrooms

*On the palate:* velvety entrance of blue and black berries with hints of plum, geranium leaves and violet candy, lingering on dark cherry and tomato stems

### BLEND

49% Cabernet Sauvignon  
40% Merlot  
9% Petit Verdot  
2% Cabernet Franc

### WINEMAKER NOTES

2010 was a very cool vintage with high levels of acidity which protect fragile aromas and give a great backbone to the wine. The growing season allowed the aromatics to be a little less ripe and more subtle and fresh because at no time was the grape burned by heat. The consequences are a well balanced wine with lower alcohol levels but also include wonderful extraction of great Napa Valley terroir.

### DRINKABILITY

Now to 20 years



## ALPHA OMEGA

### CHARDONNAY

Napa Valley  
2010

*Color:* bright yellow gold with hints of  
shiny gray gold and beige

*On the nose:* apricot, pecan nuts, cashew, banana, bread,  
marzipan, cedar box, crème brûlée, quince and honey,  
balanced with minerality, overripe pear, brioche  
and sea breeze

*On the palate:* soft entrance evolving quickly on a fresh  
backbone of acidity with hints of banana yogurt,  
caramel, butterscotch, quinine and grapefruit lingering  
on vanilla beans, marmalade and crisp citrus

### BLEND

100% Chardonnay

### WINEMAKER NOTES

2010 was a very cool vintage with high levels of acidity which protect fragile aromas and give a great backbone to the wine. The growing season allowed the aromatics to be a little less ripe and more subtle, and fresh because at no time was the grape burned by heat. The consequences are a well balanced wine with lower alcohol levels but also include wonderful extraction of great Napa Valley terroir.

### DRINKABILITY

Now to 15 years