



ALPHA OMEGA

Dear Friends,

The growing seasons for 2011 and 2012 were at two extremes. 2011 was the coldest year in 25 years. This translated into much lower alcohol levels than usual. Do not be concerned about the possible downsides of a cooler vintage. In Napa Valley grapes, 99.9% of the time, ripen. 2011 was no exception. The balance between acidity and alcohol, concentration and tannins is excellent. Moreover, the wine resulted in a lower alcohol level than is usual for Napa Valley.

2012 was a much warmer vintage and a very typical Napa Valley year. Napa Valley red wines from 2012 express power, fruitiness, and jaminess we have come to expect. If you add the fact that Petite Syrah is a very generous varietal, you get a wine with beautiful extraction. The magnificence of wine, unlike non-vintage Champagne or beer, is the expression of differences in vintages. Our Proprietary Red 2011 and Petite Syrah 2012 express such differences. This is why people get hooked and become wine aficionados. When producers make a high volume of wine, they are forced to find a house taste which can erase the differences between vintages. But when you are as small as Alpha Omega, you can embrace each vintage's unique qualities and maximize the differences in order to express each potential to its fullest.

Jean Hoefliger, *Winemaker / General Manager*



ALPHA OMEGA

Dear Friends,

We want to remind you to Save the Date of April 26 for our biggest event of the year, the ERA Party. We hope all of you are able to join us for a day of magnificent wine and delicious food. We are looking forward to seeing everyone at this fun-filled event. Please contact us by calling 707-963-9999 or email events@aowinery.com if you plan on attending.

Those of you who have purchased ERA and Single Vineyard Cabernets in the past should have received your ERA allocations. Please secure your allocations for ERA 2012 as soon as possible by simply responding to your allocation email. If you have not yet received an ERA allocation notice and would like to, please let us know by contacting era@aowinery.com.

We have also added a new option for our November Wine Club shipment. Starting this year, you can opt to automatically add one to three bottles of ERA to your November Wine Club shipment each year. If you would like to take advantage of the ERA Option, please email wineclub@aowinery.com.

When planning your trip to the winery, please do not forget to go to our website www.aowinery.com to view upcoming events as well as hotel and transportation discounts for our Wine Club Members.

Best Regards,

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ALPHA OMEGA

PROPRIETARY RED

Napa Valley
2011

Color: intense cranberry red with purple on the rim

On the nose: strong cedar with touches of cigar box, cedar and hints of licorice balanced with rosemary, white pepper and nutmeg evolving on saw dust, dark cherry and baked brioche

On the palate: soft but fresh entrance of blackberries, cassis and elderberry lingering on dense tannins and touches of Italian spice

BLEND

72% Cabernet Sauvignon
20% Cabernet Franc
5% Petit Verdot
3% Merlot

WINEMAKER NOTES

Napa Valley faced myriad challenges in 2011. A cool and wet spring delayed the growing season and also created major shatter. The positive is it allowed the vine to concentrate its effort into the remaining clusters giving them intense flavors. Summer temperatures rarely rose above 90° F. By the beginning of September, the season was weeks behind the norm, but it really helped the balance between acidity and ripeness, protecting the acidity from being burned.

In early October, with the forecast calling for significant rain, growers faced a choice: Pick before the rain and settle for less than optimum ripening or hope the grapes would weather the storm. Alpha Omega decided to pick the vineyards that were not well drained before the rain and the ones that were, after. This decision gave us a diversity of ripeness which helped the wine reach a deep and complex profile.

DRINKABILITY

Now to 20 years

707-963-9999 www.aowinery.com



ALPHA OMEGA

PETITE SYRAH

Napa Valley
2012

Color: intense, rich black currant with touches of geranium on the rim

On the nose: explosion of blueberries, rose, cedar and chocolate covered cherries lingering on ashes and roast beef

On the palate: silky entrance evolving on soft but dense tannic structure with notes of cherry, plum and touches of peach and bergamot

BLEND

100% Petite Syrah

WINEMAKER NOTES

2012 proved to be a unique but outstanding vintage. This is not because of frost, heat or rain, but mainly due to 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 winemakers who simply applied recipes had a challenging year as tannins were at twice the average level.

DRINKABILITY

Now to 15 years