



ALPHA OMEGA

Dear Friends,

Let me remind you why this Sauvignon Blanc in your shipment is called '1155' and how it is different from our regular Sauvignon Blanc. The name 1155 is simply our address which is 1155 Mee Lane. This Sauvignon Blanc comes from the Alpha Omega vineyards surrounding the property. This soil has a very high clay content and retains water for which is accessible to the root system of the plant during the hot summer months. Reflecting on the Sauvignon Blanc I made in Bordeaux at Chateau Lynch Bages and Chateau Carbonnieux, we thought it would be interesting at Alpha Omega to make a full bodied Sauvignon Blanc that is fermented and ages 100% in oak to give the wine a great potential to age in the bottle.

The second wine in this shipment is the Signature Series of our Proprietary Red Wine 2007, which of course tastes much better because it is signed by my poor hand... Just kidding! The truth is, the wine has matured and has reached a balance that I truly enjoy - especially in a vintage like 2007 which is very concentrated and powerful because of the berry size and the ratio of skin to juice. As you may know, everything in red wine you are looking for is contained in the skins, therefore, smaller berries have a bigger proportion of skin to juice. In order to balance and reach a quality that we are proud of, we blended quite a bit of Merlot to soften a very big structure.

As most of you know, all of the wines that come out of Alpha Omega are wines that are made to either be consumed early or aged depending on your liking. But all of our wines have a potential to grow with time which to me is one of the most interesting aspects of wine.

Santé,


Jean Hoefliger



ALPHA OMEGA

Dear Friends,

It seems we were just wishing ourselves a Happy New Year and now Summer is here. It is time to enjoy the sun and longer days, and maybe if we are lucky, a visit by you to Alpha Omega.

I know many of you look forward to our events and RSVP when you receive our invitations. Many of our 2011 events are filling up fast, so I wanted to remind you that you can email Kelly Thurow at kelly@alphaomega.com for upcoming events in advance to secure your spot.

A Few of our Upcoming Events for 2011:

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| June | 18 | Alpha Omega Anniversary Party where you can enjoy tasting Proprietary Red from our Library |
| July | 4 | 4th of July on USS AO in the San Francisco Bay
<i>(Winemaker's Circle)</i> |
| | 16 | Wine Club Release Party |
| | 30 | Lobster Dinner |
| August | 13 | Kobe Beef and Cabernet Dinner |
| | 27 | Lobster Dinner |
| September | 10 | Family Style Italian Feast. A first time event for Alpha Omega. |
| | 24 | Syrah and Pinot Noir 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> |

I hope you are enjoying Spring and have a wonderful Summer.

Best,

Bruce Donsker
Alpha Omega Winery
Wine Club Manager



ALPHA OMEGA

SAUVIGNON BLANC 1155

Napa Valley

2010

Color: brilliant, light gold with a hint of green

On the nose: cassis buds and crushed stone with touches of green almonds, pears, vanilla, peach and white chocolate balanced with minerality, orange and juniper

On the palate: soft, fresh entrance with touches of dry hay, cantaloupe and kumquat, lingering on minerality and Meyer lemon with touches of pineapple and mango

BLEND

100% Sauvignon Blanc

WINEMAKER NOTES

2010 was a very cold vintage with high levels of acidity which protect fragile aromas and give a great backbone to the wine. 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 well balanced wines with lower alcohol levels which still extracts the great terroir of Napa Valley.

DRINKABILITY

Now to 20 years



ALPHA OMEGA

PROPRIETARY RED

Signature Series

Napa Valley

2007

Color: deep ruby with mashed strawberry on the rim
and subtle touches of brick

On the nose: intense and tight balance of black currant,
oak, pine, milk chocolate, cigar box, raspberry,
blueberry and jasmine with touches of rosemary
and chalk

On the palate: soft, velvety entrance with roundness
evolving on tannins and acidity with raspberry,
marmalade, red currant and wild blackberry

BLEND

50% Merlot

39% Cabernet Sauvignon

7% Cabernet Franc

4% Petit Verdot

WINEMAKER NOTES

Early bud-break and a mild, nearly perfect summer resulted in an early start to 2007 harvest. A heat spike in September pushed sugars high and hurried wineries to harvest their grapes. The weather then turned cool and harvest slowed down to give us great complexity. Rain hit the north coast in late September and early October which caused many winemakers to get the remaining fruit picked as soon as possible, but we held back. We decided to let the fruit hang. It was a large risk, but it paid off because the rain was followed by 3 weeks of great weather which yielded some amazing flavors and balance because of the small berry size and ripe fruit.

The small berry size allowed for highly concentrated and powerful wines where you could really push extraction.

DRINKABILITY

Now to 25 years