



ALPHA OMEGA

Dear Friends,

Before the hot days knock on our door, we have sent you two red wines consisting of the Proprietary Red 2008 Signature Series and our Wine Club Exclusive Red Wine 2010.

The Proprietary Red 2008 comes from a vintage which was quite warm. Globally, the 2008's have a silky tannic structure. We blended 19% of Petit Verdot and 12% of Cabernet Franc to frame the silkiness of the tannins and make the wine more masculine in a very feminine vintage. Did you ask yourself: "what is that weird scribbling on the bottle?" Well, it is actually my signature. To prove that I am actually signing each and every one of your bottles, I have included my phone number on certain bottles. If you received one of these special bottles, please call me for a complimentary gift from the winery.

The second wine is our Red Wine 2010. It is a blend of 37% Cabernet Sauvignon, 48% Merlot, 9% Cabernet Franc and 6% Petit Verdot from Mt Veeder. This site brought unique characteristics into the wine because the grapes had great ripening in a very cool vintage. This wine is accessible and fruity with an amazing balance due to its elegance. This wine was made exclusively for you, our Wine Club, so if you would like more, please order fast because the production is very small.

The reason we have shipped these two wines together is because they represent what we love about the art of winemaking. The Red Wine 2010 could be defined as a masculine wine in a masculine vintage, whereas the Proprietary Red 2008 is a very masculine wine in a feminine vintage. Therefore it shows how Alpha Omega adapts our winemaking depending on the vintage to maximize the potential of what nature gives.

Let us know what you think!

Sante',

Jean Hoefliger

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ALPHA OMEGA

Hello Friends,

Thank you to everyone who attended our ERA event this year. This year's event was a memorable time for all those who attended. Every spring we begin our barrel tasting of ERA which is only sold as a future. ERA is shipped in November of each year at which time we will be sold out of that particular vintage. Barrel tasting of ERA is available in our private Barrel Loft, along with the barrel tasting of our single vineyard wines. If you are interested in a private Barrel Loft tasting, contact events@aowinery.com.

Now, that's not to say all the fun has come and gone! Summer is almost here, and we look forward to sharing our love of wine and food with you. June 23rd is our special blending party where you get a chance to play winemaker for a day. July 21st and August 25th are our two famously fun lobster dinners, and our decadent Kobe and Cab dinner is held between them on August 11th.

In this shipment, we have included the 2010 Red Wine which is a Wine Club Exclusive wine. In keeping with the Alpha Omega style, this wine represents a true snapshot of the diverse terroirs of Napa Valley. Also included is our 2008 Signature Proprietary Red Wine. Either with food or alone, this signed bottle will reward cellar time, or pair nicely with friends tonight.

Thank you and enjoy!

Bruce Donsker
Wine Club Director



ALPHA OMEGA

RED WINE

Napa Valley
2010

Color: deep ruby with hints of strawberry on the rim

On the nose: strong aromas of clove, black currant, violet, chalk, clay and chocolate, lingering on sweet pipe tobacco

On the palate: fresh entrance, evolving on blackberry, raspberry, cassis, red cherry with hints of soft tannins and strawberry

BLEND

37% Cabernet Sauvignon
48% Merlot
9% Cabernet Franc
6% Petit Verdot

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 that the wine is well in balance with lower alcohol levels but still the extraction of great Napa Valley terroir.

DRINKABILITY

Now to 15 years



ALPHA OMEGA

PROPRIETARY RED

Signature Series

Napa Valley

2008

Color: deep dark black cherry
with smashed strawberry on the rim

On the nose: soft oak with touches of pipe tobacco balanced with dark fruit like blackberry and black cherry with ginger bread, clover, cassis, strawberry, fresh plum, geranium, violet and lavender

On the palate: velvety entrance evolving on soft ripe tannins and dark chocolate with touches of cassis, crushed rock, blueberry, red currant, maple leaf, roses and cherry liqueur lingering on density, clay and freshly picked plums

BLEND

33% Cabernet Sauvignon 36% Merlot
12% Cabernet Franc 19% Petit Verdot

WINEMAKER 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 20 years

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