



## ALPHA OMEGA

Dear Friends,

This shipment contains two very different wines from similar vintages. Let me explain. 2010 was warm without being too hot. We had a very long growing season which allowed us to harvest when we wanted. It also gave us the ability to extract to our liking. This vintage represents a great Napa vintage, almost like 2002, with a balance between the soft, velvety and feminine side of Cabernet Sauvignon. However, there is more structure to the wine than in 2008, which was the epitome of a feminine vintage.

As for 2012, I called this vintage the “monster vintage” not because it was bad but because it yielded big wines with a great deal of structure. The 2012 Sauvignon Blanc 1155 has aromatic complexity plus a nice backbone of acidity. It is coated by fatness and roundness due to stirring in barrel. It represents a typical Napa Valley Sauvignon Blanc, but also is very Bordeaux-like, as we blend in Semillon. We decided to pull it out of barrel a little earlier this year in order to respect the balance between acidity and roundness, which so well defines the 2012 vintage.

In conclusion, if you ask me to compare 2010 and 2012, the white wines are fairly similar; however, the reds in 2012 have quite larger tannins and are much more masculine.

Cheers,

Jean Hoefliger  
Winemaker/General Manager



## ALPHA OMEGA

Dear Friends,

It is now May and the ERA Party, the most successful event in the history of Alpha Omega, is behind us. Thank you to everyone who attended and made the event memorable. If you were unable to attend this year's ERA Party, we hope you can next year. Also, please note that barrel tasting of ERA 2011 is now available in our exclusive Barrel Loft, along with barrel tasting of our Single Vineyard wines. If you are interested in a private Barrel Loft tasting, please contact [events@aowinery.com](mailto:events@aowinery.com)

We are looking forward to a great summer with many more events and opportunities for you to visit, including our Bottling Party on June 22, Sliders & Cabernet event on July 21, Lobster Lunch on August 11 and Lobster Dinners on August 17 and August 24. Please visit our website for all of this year's remaining activities. Remember to RSVP to [events@aowinery.com](mailto:events@aowinery.com) as soon as possible, as these events will fill up quickly. If you are not able to attend an event, let us know when you are going to visit as we have a very nice lineup of private tastings that could be arranged for you.

We wish all of you a very happy summer and hope you are able to visit us soon!

Best Regards.

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## ALPHA OMEGA

### CABERNET SAUVIGNON

Napa Valley  
2010

*Color:* deep dark purple with touches of royal red  
on the rim

*On the nose:* strong cherry, cedar, cinnamon, black  
currant, clay and tobacco lingering on plums,  
black truffle and vanill

*On the palate:* fruity entrance of black currant, black  
cherry, evolving on blackberries, tulips, boysenberries  
and persimmon

#### BLEND

76% Cabernet Sauvignon  
8% Merlot  
8% Petit Verdot  
8% 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

## SAUVIGNON BLANC 1155

Napa Valley  
2012

*Color:* darker yellow gold with hints of mercury

*On the nose:* explosion of marzipan, granite, yellow cherry, apricot, jasmine and honeysuckle with touches of toasted bread, peaches and cotton candy

*On the palate:* round entrance evolving on beautiful pear, apricot and chewing gum lingering on grapefruit, pineapple and quince

### BLEND

94% Sauvignon Blanc  
6% Semillon

### WINEMAKER NOTES

2012 proved to be a vintage of extremes. This is not because of frost, heat, or rain, but mainly due to the high yield of fruit. 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 challenges were to find space to ferment and to manage the tannin structure of the very thick-skinned red vintage. This means that winemakers who simply apply recipes will have a challenging year as tannin levels were at twice the average level.

### DRINKABILITY

Now to 15 years