



20338C_AlphaOmega_Insert_Masters 2011/10/21 10:06:31 WINE 872 C

A	B	C	D
<p>Dear Friends,</p> <p>Over the last five years we at Alpha Omega have been known as blenders. In order to doubt ourselves, we decided to separate some of the individual components of our blends and bottle them separately. The reason for this is to better understand the parameters of these components and see what they express over time as an individual wine. Therefore, we decided to create the first wine in your shipment, Caspar 2009. Caspar Vineyard is located on the Mayacamas Mountain Range in Rutherford. This vineyard gives very small, concentrated berries with a solid tannic structure. To us, this vineyard represents a great combination of mountain fruit and the now famous Rutherford Dust. Make sure to enjoy this wine within the next 20 years.</p> <p>The second wine in your shipment is the Late Harvest 2009. If you would like to understand the one and only iconic dessert wine in the world, Chateaux D'quem, you have to understand the balance between sweetness, acidity and minerality. It is easy to make a sweet wine with a lot of sugar and nothing else. But, most people would not be able to finish a bottle of such a wine. Although, if a dessert wine is well made and the crisp acidity balances out the sweetness, your palate will want more, and you will see that before too long the bottle is empty. 2009 was such a high acidity vintage that it really helped the global balance of this wine. Because this wine represents the holidays, froie gras, Stilton and many of our other favorite foods, we hope you will enjoy it as much as we do.</p> <p>Sante',  Jean Hoefliger</p>	<p>Dear Friends,</p> <p>Are you in the same predicament as me where it feels like it was just yesterday that I was with my family celebrating Thanksgiving? Here we are with it upon us again.</p> <p>We at Alpha Omega simply have a few wishes for all of our Wine Club members, your family and friends, and that is that you are starting out a new holiday season with love, health and are surrounded by those that you care for. For us, it has been another exciting year thanks to you, our Wine Club family. By the time you receive this release, you should have the 2009 ERA, Stagecoach, To Kalon and Georges III that you ordered. I hope you also received notice that we have very few wooden vertical box sets of the ERA 2006, 2007 and 2008 remaining. This beautiful set would be a great addition to your Alpha Omega collection.</p> <p>On another note, if you have not responded for our Annual Sneak Preview Party on December 10, there is still time to RSVP. This event has become a favorite of many of our club members as it is your only opportunity to sample wines that are part of our next year's releases. You can RSVP from the Wine Club section of our website for this event</p> <p>So once again, all of us at Alpha Omega wish you a happy, healthy and safe holiday season.</p> <p>Best,  Bruce Donsker Alpha Omega Wine Club Manager</p>	<p>CABERNET SAUVIGNON CASPAR VINEYARD Napa Valley 2009</p> <p><i>Color:</i> deep, dark black cherry with hints of ruby on the rim</p> <p><i>On the nose:</i> deep concentrated nose of blackberry, thyme, pomegranate and pepper with hints of black currant, clay and blueberry</p> <p><i>On the palate:</i> soft entrance evolving on a huge structure with balanced tannins, lingering on raspberry, cherry and cola with black currant and a fresh backbone of acidity</p> <p>BLEND 100% Cabernet Sauvignon</p> <p>WINEMAKER NOTES In 2009 we had a very consistent season with stable temperatures. This gave us grapes with a little higher acidity due to the temperate season. Although, in October Napa Valley had a major tropical storm which followed by an intrusive storm two weeks later. This forced most winemakers to pick prior to the rain. At Alpha Omega we decided to let the fruit hang through the rain to obtain better tannic ripeness. Because we have a quadruple sorting system, we had the ability to sort out grapes that were not up to standards. Therefore, we had fewer grapes but perfect ripeness. Overall, the vintage is a little bit more Bordeaux-like with wines with a lower alcohol content and a little bit higher acidity.</p> <p>DRINKABILITY Now to 15 years</p>	<p>LATE HARVEST Napa Valley 2009</p> <p><i>Color:</i> light yellow gold with hints of straw and amber</p> <p><i>On the nose:</i> honey, grapefruit zest, jasmine, orange peel and walnuts with a hint of basil, balanced with lime, vanilla bean, pineapple and mango</p> <p><i>On the palate:</i> velvety entrance with touches of pear and mandarins, lingering on dry apricot, honey and crème brulee</p> <p>BLEND 55% Sauvignon Blanc 45% Semillon</p> <p>WINEMAKER NOTES In 2009 we had a very consistent season with stable temperatures. This gave us grapes with a little higher acidity due to the temperate season. Although, in October Napa Valley had a major tropical storm which followed by an intrusive storm two weeks later. This forced most winemakers to pick prior to the rain. At Alpha Omega we decided to let the fruit hang through the rain to obtain better tannic ripeness. Because we have a quadruple sorting system, we had the ability to sort out grapes that were not up to standards. Therefore, we had fewer grapes but perfect ripeness. Overall, the vintage is a little bit more Bordeaux-like with wines with a lower alcohol content and a little bit higher acidity. 2009 was a great year for Late Harvest, because it was perfect growing conditions for botrytis.</p> <p>DRINKABILITY Now to 30 years</p>