



ALPHA OMEGA

Dear Friends,

The Syrah 2011 is a great example of the 2011 vintage. It was a cold year which allowed the grapes to ripen slowly and gave the wine great depth, balance and acidity while respecting the fruit and varietal to its best. It stayed in oak for ten months, giving it a nice softness but also adding complexity to the wine, beautiful fruit and softened the tannins which can often be angular in colder years. We had early rains in 2011, but because the Syrah comes from the hilly terrain of Krupp Brothers Vineyard on Atlas Peak, the soil is very well drained. The constant airflow quickly evaporated the water, which allowed us to let the fruit hang on the vine for optimal ripening. We would definitely recommend decanting this wine to open up its wonderful aromatics if you choose to drink it early.

The Chardonnay Reserve 2010 is my new perspective on Chardonnay, and we would love to hear what you think after tasting it. As you know, our regular Chardonnay is 100% barrel fermented and aged between 14 and 16 months in barrel. On the Reserve, we have done things quite differently. First, we tasted barrel to barrel and picked only the best barrels that were showing the most complexity and flavors. Once they were selected, after 12 months in barrel, we put the wine in stainless steel and sealed them to brighten the acidity and minerality, therefore giving the wine a perfect balance between Burgundy and Napa. This wine will withstand the test of time, but can also be enjoyed immediately, just like Burgundy Chardonnays.

Have a wonderful holiday season!

L'Chaim,

Jean Hoefliger

Winemaker/General Manager



ALPHA OMEGA

Dear Friends,

With the end of the year quickly approaching, we would love to help with any Holiday or Corporate Gifting needs. We have a variety of special packaging and can accommodate personal cards, brochures and notes with your gift. Please let us know if we can assist you with gifting needs this holiday.

We hope you are able to join us for our Sneak Preview Party on December 8 to try the wines we will be releasing next year, including the Chardonnay 2010, Cabernet Sauvignon 2010, and Proprietary Red 2010. We have a limited number of spots available. Email events@aowinery.com to RSVP.

Finally, we will be releasing the full schedule of next year's Wine Club Events in the coming weeks. Please view the Wine Club section of the website to plan your 2013 visits. For 2013, we will also include a list of offsite events Alpha Omega will be participating in for the inclusion of our Wine Club Members. This schedule will be in your January Wine Club shipment. We look forward to seeing you at our events in 2013. Please let us know if we can assist you in scheduling your trip.

All of us at Alpha Omega wish you a happy, healthy and safe holiday season.

Best Regards,

Chris Carmichael

Wine Club Hospitality Manager
chrisc@aowinery.com

Shana Ravel

Wine Club Operations Manager
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ALPHA OMEGA

CHARDONNAY RESERVE

Napa Valley
2010

Color: brilliant, deep yellow aged gold with touches of diamond on the rim

On the nose: wet stone, granite, pineapple, caramel, pear, toasted bread and white chocolate, lingering on mango and minerality

On the palate: soft, vibrant entrance evolving on beautiful acidity with touches of pear, lingering on star fruit and apple crumble

BLEND

100% Chardonnay

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

This is our first vintage of Chardonnay Reserve, made in very limited production. This is the only time it will be included in your Wine Club shipment.

To reserve an allocation for next year, please contact us at wineclub@aowinery.com.

DRINKABILITY

Now to 20 years



ALPHA OMEGA

SYRAH

Krupp Brothers Vineyard
Napa Valley
2011

Color: brilliant, shiny ruby with purple on the rim

On the nose: smoky, spicy nose with grenadine and violet, lingering on mocha, candy, lavender, bacon reduction and rose with cherry blossom and baby powder

On the palate: velvety entrance evolving on chocolate covered cherries with fresh plums, lamb roast, and dry herbs, finishing on dense tannins

BLEND

100% Syrah

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 and give 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. Here at Alpha Omega we 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 and profile that truly helped us reach a deep and complex profile

DRINKABILITY

Now to 15 years

707-963-9999 www.aowinery.com