



ALPHA OMEGA

Dear Friends,

As you may have heard, 2011 was a cold vintage. In fact, it was the coldest year over the last 25 in Napa Valley. What does that mean? We had a long growing season and the fruit still ripened, but instead of having 95-110 heat in the summer, we had 80-85. This, coupled with a colder spring yielded a wine with high acidity as the grapes were not burned by sun and heat. The alcohol level was lower because the plant did not create as much sugar as usual. That being said, most of the wine media said that 2011 was a difficult vintage in Napa. I think the polar opposite. It was a vintage which will age and open over the next 30 years unlike some riper vintages. We thought it would be interesting to create a wine that resembles a colder climate. Therefore, we decided to make a Right Bank Bordeaux blend of Merlot and then Cabernet Franc, the bread and butter of Saint-Émilion. While I would recommend aging this wine, if you would like to open it sooner, I suggest you decant first and then enjoy.

With respect to our Late Harvest in this shipment: The 2010 vintage was a mild vintage in Napa Valley. We also had a few early rains in October that started botrytis on white varieties. We had to wait a long time for this noble rot to establish itself at a high enough percentage where it dehydrated the berry and concentrated the sugar. Botrytis usually gives such wine a remarkable dried apricot profile. If you balance this with a backbone of acidity, these wines pair well with a variety of foods, my favorite being foie gras and bleu cheese as the salt balances out the sweetness of the wine. One of the oldest wines I've ever had was 1894 Sauternes, and it was brilliantly alive. You could gift this wine to your grandchildren, and they will have the pleasure of drinking it in 100 years.

Prost!

Jean Hoefliger, *Winemaker/General Manager*

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ALPHA OMEGA

Dear Friends,

By the time you receive this release, you should have received any 2011 ERA and Single Vineyards you ordered. We have extremely limited quantities of these wines available, so please let us know if you would like to add any to your collection.

With the end of the year approaching, we also would love to help with any Holiday or Corporate Gifting needs. We have a variety of packaging, including two and three bottle boxes, and can accommodate personal cards, brochures and notes with your gift. Let us know if we can assist with any gifts this holiday season.

We hope you are able to join us for our final event of 2013, the Sneak Preview Party on Sunday, December 15. This event will give you the opportunity to try some of the wines we are releasing in 2014, including the Cabernet Sauvignon 2011 and Proprietary Red 2011. 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 2014 visits. We look forward to seeing you at our events in 2014. 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,

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ALPHA OMEGA

CABERNET FRANC & MERLOT

Napa Valley

2011

Color: deep garnet with touches of geranium
on the rim

On the nose: cranberries, red pepper, cassis, and
chocolate milk with maple syrup

On the palate: fresh plum and cherries with touches of
herbs lingering on structured tannins and cured meat

BLEND

45% Cabernet Franc

55% Merlot

WINEMAKER NOTES

Napa Valley faced a myriad of 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 resulting in 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. Alpha Omega 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 that helped this wine reach a deep and complex profile.

DRINKABILITY

Now to 19 years



ALPHA OMEGA

LATE HARVEST
Napa Valley
2010

Color: deep yellow gold with touches of orange and grey on the rim

On the nose: orange blossom, apricot, honey and white chocolate with tarragon, fresh cut grass and walnuts evolving on white truffle and brioche

On the palate: round, soft entrance evolving on a fresh backbone of acidity with touches of beeswax, apricot and mango lingering on quinine and star fruit

BLEND

55% Sauvignon Blanc
45% Semillon

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 imparting components of all that is great about the Napa Valley terroir.

There were a few early rains in October that started botrytis on white varieties. We had to wait until December for this noble rot to establish itself at a high enough percentage where it dehydrated the berry and concentrated the sugar.

DRINKABILITY

Now to 172 years