



## ALPHA OMEGA

Dear Friends,

The first wine we are sending in the shipment is something I have not made before. This wine represents not only the two most expensive grapes in the Napa Valley, but also the varietals which show the best potential of the Valley's terroir and its climatic conditions. Last year, you were able to try a Petit Verdot. This is a varietal which thrives on warm conditions and poor soils. It also displays extreme depth and complexity with a big structure. If you blend it with a varietal as creative and fragrant as Cabernet Franc, you obtain a wine with a personality as big as Hercules and a soul as deep as Romeo. This blend came to me while we were tasting Alpha Omega wine, and I have to say was probably one of the greatest surprises and ideas I had in 2010. And, something I want to do over and over again because this marriage works well and will show a great aging potential.

The second wine is our Late Harvest 2009 which represents the true identity of what a Late Harvest should be. Most people think of a Late Harvest wine as something that should be purely sweet, but it is quite the opposite. A well-made Late Harvest can only be great if it is supported with a backbone of acidity that cuts through the sweetness of the wine and supports the aromatics from pineapple to apricot to walnut thus showing you the intensity and complexity of dessert wines. My favorite pairing with Late Harvest is bleu cheese. The sweetness of the wine balances well with the saltiness of the cheese. To finish, I want to express that Late Harvest is anything but a holiday wine. It is a wine you should drink at the end of a meal with great cheeses or a fresh fruit salad in the summer as well or as pairing with a beautiful foie gras in winter.

Cheers!

Jean Hoefliger

Winemaker/General Manager



## ALPHA OMEGA

Dear Friends,

As harvest gets into full swing, we wanted to remind you about our upcoming events through the end of the year.

We are holding our three annual Harvest Parties on October 13th, 20th, and 27th. Wear clothes you can get dirty and join us on the crushpad to help sort fruit and participate in punch downs as part of the 2012 harvest. After working in the cellar, you will enjoy a wood-fired pizza luncheon along with Alpha Omega wines. Space is extremely limited with only fifty guests at each event, so please make sure to reserve your spot as soon as possible.

We will be having a release party on November 17th and our sneak preview of 2010 wines on December 8th. We hope to see you at some or all of our upcoming events. To RSVP, please email [events@aowinery.com](mailto:events@aowinery.com) or call 707-302-1134. To view all of the 2012 Wine Club events, please visit [www.aowinery.com/events](http://www.aowinery.com/events).

Finally, futures of ERA 2010 and Beckstoffer To Kalon Cabernet Sauvignon 2010 are almost sold out. If you have not yet purchased, please contact us to reserve your allocation. All futures wines will be released for shipping or pickup in early November.

Best Regards,

Chris Carmichael

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## ALPHA OMEGA

CABERNET FRANC & PETIT VERDOT

Napa Valley

2010

*Color:* deep, dark ruby red with hints  
of purple on the rim

*On the nose:* great balance between fresh thyme and black  
currant with touches of blackberry jam and cherry  
liqueur, lingering on clay, violet, lavender  
and blueberries

*On the palate:* soft entrance evolving on velvety tannins  
with touches of blueberry and dark cherry, lingering  
on freshly picked plums, quinine and cranberries

### BLEND

60% Cabernet Franc

40% Petit Verdot

### WINEMAKER NOTES

2010 was a very cool vintage resulting in high levels of acidity which protect fragile aromas and gives 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. Consequently, the wines are well balanced with lower alcohol levels with the extraction of great Napa Valley terroir.

### DRINKABILITY

Now to 15 years



# ALPHA OMEGA

LATE HARVEST  
Napa Valley  
2009

*Color:* light yellow gold with hints of straw and amber

*On the nose:* honey, grapefruit zest, jasmine, orange peel and walnuts with a hint of basil, balanced with lime, vanilla, pineapple and mango

*On the palate:* velvety entrance with touches of pear and mandarin, lingering on dry apricot, honey and crème brûlée

## BLEND

55% Sauvignon Blanc  
45% Semillon

## WINEMAKER NOTES

In 2009 we had a very consistent season with stable temperatures. This gave us grapes with slightly higher acidity due to the temperate season. Although in October, Napa Valley had a major tropical storm which was 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 our production was lower as we had fewer grapes with perfect ripeness. Overall, the vintage is a bit more Bordeaux-like with lower alcohol content in the wines and a little bit higher acidity. 2009 was a great year for Late Harvest, because it was the perfect growing conditions for botrytis.

## DRINKABILITY

Now to 30 years