



ALPHA OMEGA

Dear Friends,

The two wines in this shipment are special for different reasons. The first wine is our Petit Verdot 2011. Petit Verdot is one of my favorite varietals in Napa Valley. I think it is the only varietal Napa Valley makes better than any other region in the world. You may be ask why I would say this. When I first started working in Napa Valley in 2001, I tasted a twenty year old Petit Verdot that was amazingly balanced. Over the years, I discovered the reasons why Napa Valley is the place for Petit Verdot. While most French Chateaux abandoned this amazing old Bordeaux varietal because it ripened so late, Petit Verdot thrives in warmer climates and poorer soils. In blends, it is usually used at a very low percentage. However, when you make a standalone wine of this varietal, the true character and personality reveals itself and shows the full range of its complexity.

For the first time, we are sending Zinfandel as a single varietal. Zinfandel is an enjoyable wine that most people have a tendency to make at a higher alcohol level as it reveals its aromatic profile when extremely ripe. In 2012, because of the growing conditions and the fact that we were able to reach a higher level of maturity without a high alcohol level, we thought it would be interesting to produce. Most of the wines we make at Alpha Omega are made with an aging potential, but not this one. I would recommend drinking it within five years when the beautiful youth notes shine the best.

Salud!

Jean Hoefliger
Winemaker/General Manager



ALPHA OMEGA

Dear Friends,

Another harvest season has begun in the Napa Valley. We hope you will be able to visit us and see Alpha Omega's harvest in action.

We have several exciting events this year to celebrate harvest. For the first time this year, we are holding a casual Harvest Kickoff Fiesta Dinner on September 21, which is bound to be fun. Due to overwhelming demand, we are holding six Harvest Parties this year on October 19, 20, 26 and 27 and November 2 and 9. RSVP as soon as possible.

On November 17, we will also be holding our second annual Stagecoach Party. Join us for an opportunity to taste our newly released Single Vineyard Cabernet Sauvignon from Stagecoach Vineyard paired with delicious barbecue fare.

If you are planning a trip to Napa Valley this season and cannot make it to one of our Wine Club Events, we would love for you to join us in the new Wine Club section of our terrace. Overlooking the fountains and estate vineyard, the Wine Club section offers a designated space for members to enjoy their tastings and create lasting memories.

For more information, to RSVP to events, or to schedule a Private Tasting, please email events@aowinery.com.

As always, we hope you enjoy the wines in your shipment and hope to see you at the winery soon.

Best Regards,

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ALPHA OMEGA

ZINFANDEL
Napa Valley
2012

Color: geranium with touches of red cherry
and purple

On the nose: explosion of ripe fruit like plums and
cherries with dried cranberries balanced by rose and
violet with touches of clay, chocolate and paprika

On the palate: fresh but soft attack with touches of fresh
plums and cherry liqueur lingering on ripe strawberries
and an intense cherry reduction

BLEND
100% Zinfandel

WINEMAKER NOTES

2012 proved to be a unique but outstanding vintage. This is not because of frost, heat or rain, but mainly due to bountiful harvest. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varieties to ripen to their optimum condition with significant concentration and complexity. The biggest challenge was the management of the tannin structure of the very thick-skinned red vintage. This meant that winemakers who simply applied recipes had a challenging year as tannin levels were at twice the average level.

DRINKABILITY
Now to 5 years



ALPHA OMEGA

PETIT VERDOT

Napa Valley
2011

Color: deep, dark black with touches of magenta on the rim

On the nose: nice explosion of cedar, chocolate powder, granite, bacon and blackberries with touches of blueberries, lilies and cigar box

On the palate: round velvety entrance evolving on freshness and structured tannins with touches of black cherry and licorice, lingering on dark chocolate and plums

BLEND

100% Petit Verdot

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 20 years

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