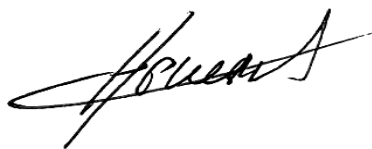


*“Not for the faint of heart, this very dense Petit Verdot Napa Valley 2018 turns the volume to 11. Enjoy.”*

*“Sometimes certain individual lots in the cellar share the same DNA and simply make a perfect match, which is the case with our Cabernet Sauvignon Rutherford.”*



*Henrik Poulsen  
Winemaker*

## 2020 VIRTUAL TASTINGS

Wednesdays	Wine Down Wednesdays 5:00 P.M. <a href="#">Instagram Live/Facebook Live</a>
Fridays	Final Final Fridays 5:00 P.M. <a href="#">Instagram Live/Facebook Live</a>
November 14	<a href="#">Giving Thanks Live Virtual Tasting</a>
December 12	<a href="#">Holiday Giving Celebration Live Virtual Tasting</a>

Join our Winemaker and his Virtual Tasting Team for one of our live virtual experiences. To reserve space for our live virtual tasting experiences, email [concierge@aowinery.com](mailto:concierge@aowinery.com) or call 707-963-9999.



**ALPHA OMEGA**  
1155 Mee Lane @ Hwy 29  
St. Helena, CA 94574  
Rutherford AVA  
707-963-9999  
[www.aowinery.com](http://www.aowinery.com)



**ALPHA OMEGA**

**NOVEMBER 2020**

Dear Alpha Omega family,

We hope you, your family and friends are doing well and enjoying some beautiful wines this fall, our favorite season.


We've had a very exciting year of virtual experiences with many of you. Just as we have presented a variety of themes and wonderful cooking shows with recipes paired with our wines, we have also been pleased to share with you our philanthropic endeavors by partnering with various charities to raise awareness and funds with 25% of virtual tasting packages and wine purchases going to a few of our favorite nonprofit organizations.

Our last two Live Virtual Tasting experiences of the year, the Giving Thanks featuring Songwriters in Paradise (SIP) on November 14<sup>th</sup> and our annual Holiday Giving Celebration on December 12<sup>th</sup>, serve as fundraisers for the Napa Valley Community Foundation's Disaster Relief Fund for wildfires. 25% of the proceeds from virtual tasting packages and wines purchased will go to this amazing foundation that is assisting those impacted by the LNU Lightning Complex fires and the Glass Fire.

For those of you who wish to support the Alpha Omega Collective Foundation's lofty fundraising efforts – we gave \$100,000 to the NVCF for wildfire relief after the 2017 North Bay Fires - you may contribute directly by clicking on this link: <https://www.aowinery.com/product/2020-Wildfire-Relief-Donation>. Give and receive during this giving season! The Giving Level (\$100 minimum) rewards supporters with a complimentary Signature Selection tasting for two while Patron Level supporters (\$500 minimum) will be invited to a celebratory event that we will be hosting and underwriting when we are allowed to socially gather again. 100% of all money donated will go to the NVCF's fund.

We are grateful to all of you who have expressed your concern and asked how you can help support Napa Valley. May the holidays bless you and your family. Cheers to 2021!

Warmest Regards,

  
Robin and Michelle Baggett  
Vintners

## PETIT VERDOT NAPA VALLEY 2018



Handcrafted from fruit grown in premium vineyards ranging from valley floor to mountain to hillside, the Petit Verdot Napa Valley 2018 truly expresses the diversity of terroirs in Napa Valley. With such an expressive and fruity varietal as Petit Verdot, it is also impossible not to be impressed by the sheer size and concentration of this noble grape. Thriving in the ideal growing conditions that 2018 provided, this wine is a study in power and balance.

**Blend:** 100% Petit Verdot  
**Fermentation:** 80% barrel fermented,  
20% stainless steel tank fermented  
**Aging:** 22 months in French oak,  
80% new, 20% 1-year-old barrels

**Retail Price:** \$106 **Wine Club Price:** \$84.80

## CABERNET SAUVIGNON RUTHERFORD 2018



Sourcing grapes from almost all sub-appellations in Napa Valley provides our winemakers with many different expressions. However, sometimes the unique flavors and personality of a single area beg for the spotlight, which is why our winemakers decided to create a Cabernet Sauvignon sourced exclusively from the Rutherford AVA. Blended from lots usually reserved for our Single Vineyard portfolio, this inaugural release is a glimpse into the heights Rutherford grapes can achieve in a stellar vintage.

**Blend:** 100% Cabernet Sauvignon  
**Fermentation:** 70% barrel fermented,  
30% stainless steel tank fermented  
**Aging:** 22 months in French oak,  
75% new, 25% 1-year-old barrels

**Retail Price:** \$150 **Wine Club Price:** \$120

November in the Napa Valley is a time of transition with the arrival of beautiful autumn colors, cooler days and chilly nights. As fall settles in, the focus in the winery shifts from harvesting grapes to making winemaking decisions with the very young 2020 wines. The winemaking team must determine which grapes and vineyards are destined for blending and which will stand on their own.

With less than 800 acres planted in the Napa Valley, Petit Verdot is a grape that has always been used more in blends. But our winemakers are so impressed with how well Petit Verdot grows in Napa that they are not afraid to let Petit Verdot shine. Featuring dark fruit flavors and a strong tannic backbone, our Petit Verdot Napa Valley 2018, one of the November 2020 Wine Club selections, is the perfect match for cheeses such as Asiago and Gaperon. Pair this wine with Slow Cooked Beef Cheeks in Red Wine Sauce for a delightful dinner.

We are excited to present the second wine selection, the debut of our Cabernet Sauvignon Rutherford. The late legendary winemaker André Tchelistcheff spoke of the special terroir in the Rutherford AVA when he said, "It takes Rutherford dust to grow great Cabernet Sauvignon." The inaugural vintage of this wine, whose grapes were grown in the heart and soul of Napa Valley, is further blessed by the incredible 2018 vintage. Sophisticated wines like this love sophisticated food such as Pomegranate Marinated Lamb Shanks with Toasted Barley and Kale Ragout. Conversely, cheeses such as Parmesan Reggiano or an aged Manchego will help showcase the great depth of flavor and place in this wine.

We hope you enjoy both wines and share them with friends during the upcoming holiday season.

If you would like to acquire additional bottles of this month's Wine Club selections, or any other Alpha Omega wines, kindly contact our Brand Ambassadors at 707-302-2800 or [acquire@aowinery.com](mailto:acquire@aowinery.com).