



ALPHA OMEGA



WINE CLUB JANUARY 2021

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

A year ago, we toasted with hopes of blessings as we moved into a new decade. It was said that 2020 was to be a year of the beginning of a new journey. That proved true but not in the ways we expected.

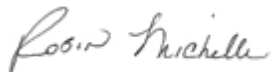
Around the globe, people discovered new ways to connect. Thanks to technology, many of us were able to gather more often with friends and family near and far. At Alpha Omega, we had an opportunity to virtually see our AO family on a monthly basis instead of just during a few trips to Napa a year.

We began producing virtual tasting experiences of our Wine Club wines led by our winemaker and virtual team and paired with live culinary demonstrations. Our Events team turned into a digital production team so our family could continue to enjoy our Wine Club events. We staged the experiences on the property so you could feel like you were at the Rutherford estate with us. Also, we hosted corporate tasting events, special celebrations, such as anniversaries, birthdays and weddings, and casual get togethers of friends, family and groups of oenophiles.

We will continue to create exciting wine and food pairing events where we partner with a charity near and dear to our hearts. This being said, thank you for making 2020 a huge success for our charity partners whether it was through a donation for the Napa Valley Community Foundation's Disaster Relief Fund for wildfires or by purchasing a themed virtual tasting package where 25% of proceeds were donated to that charity.

In this newsletter, you will find our virtual tasting lineup for this year. Please plan to join us as we continue the fun in 2021!

Warmest regards,

A handwritten signature in cursive script that reads "Robin Michelle".

Robin and Michelle Baggett
Vintners

CHARDONNAY NAPA VALLEY 2018

Every vintage, our winemakers aim to craft the most fitting expression of our wines that properly convey the nature of the growing season while also staying true to the varietal. In 2018, the task was slightly easier than normal as this stunning vintage provided all the freshness, balance, fragrance and natural acidity any winemaker could ever wish for. This Chardonnay Napa Valley 2018 may be our best ever of this popular white wine.

Blend: 100% Chardonnay

Fermentation: 85% barrel fermented, 15% stainless steel tank fermented

Aging: 16 months in French oak, 35% new, 65% 1-year-old barrels, sur lies fines

Retail Price: \$80 | Wine Club Price: \$64

PROPRIETARY RED WINE 2018

True to the vintage and once again dominated by Cabernet Sauvignon, our Proprietary Red Wine 2018 was crafted to be a Bordeaux-inspired blend with pure Napa Valley pedigree. Sourced from a variety of Napa Valley's 16 different sub-appellations, utilizing several unique clonal selections and ultimately combining grapes grown in diverse terroirs, this wine pays homage to the art of blending.

Blend: 79% Cabernet Sauvignon, 10% Merlot, 7% Cabernet Franc, 4% Petit Verdot

Fermentation: 78% barrel fermented, 22% stainless steel tank fermented

Aging: 22 months in French oak, 75% new, 25% 1-year-old barrels

Retail Price: \$108 | Wine Club Price: \$86.40

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.



“No doubt due to the phenomenal vintage, the Chardonnay Napa Valley 2018 is going to be a legendary wine that will rank among my personal favorites.”

“Deeply complex and extremely expressive, the aromas in the Proprietary Red Wine Napa Valley 2018 are a true smorgasbord of the various Napa Valley expressions.”

A handwritten signature in black ink, appearing to read 'Henrik Poulsen', written in a cursive style.

- Henrik Poulsen, Winemaker





Dear Wine Club members,

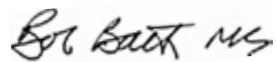
As we enter the new year, grapevines are already well into their next vintage. As a perennial plant, grapevines have been busy accumulating and storing carbohydrates during last year's growing season that will be particularly helpful during the bloom and fruit set that will happen later this year.

It's that same advance planning that a grapevine does that spills over into Alpha Omega winemaking. When making a complex wine like Proprietary Red, Winemaker Henrik Poulsen uses a combination of accumulated experience and intuition to create a wine that is a dramatic representation of the Napa Valley and the vintage. In a great vintage like 2018, there were plenty of "all-star" wines to work with, but it was Henrik's blending experience that created the "winning" wine.

The Proprietary Red Napa Valley 2018 in the January 2021 Wine Club shipment has excellent depth and structure, i.e., aging potential, so make sure to open the wine and decant it an hour or two before you drink it. Enjoy this wine with cheeses such as Comte and Taleggio or go all out and create a memorable pairing with Pan Seared Venison with Rosemary and Dried Cherries.

What makes a great Chardonnay? Is it the vineyard? Is it winemaking? Is it the vintage? All three of these facets play a significant role in the Chardonnay Napa Valley 2018, which you will also find in this shipment. Whether it's cool weather vineyard sites in the Carneros and Mount Veeder sub-appellations or careful French oak barrel fermentation or the perfect weather of 2018, this Chardonnay has a dramatic depth of flavor that will inspire your culinary aspirations. I really like this wine with a Valençay or Chabichou cheese. However, sip this Chardonnay with a Dungeness crab cake to fully experience the combination of great food and wine.

Cheers,

A handwritten signature in black ink that reads "Bob Bath MS". The signature is written in a cursive, slightly slanted style.

Bob Bath

Master Sommelier



VIRTUAL TASTINGS

2021 LIVE VIRTUAL TASTINGS CALENDAR

FEBRUARY 13	MARDI GRAS IS FOR LOVERS	AUGUST 14	ITALY IN NAPA
MARCH 13	ST. PATRICK'S DAY	SEPTEMBER 11	HISPANIC HERITAGE MONTH
APRIL 10	SPRING REVIVAL	OCTOBER 9	HARVEST FAIR
MAY 15	NATIONAL BBQ MONTH	NOVEMBER 13	GIVING THANKS
JUNE 12	SUMMER SOLSTICE	DECEMBER 4	HOLIDAY GIVING
JULY 10	LUAU ON THE LAWN		

WINE CLUB WINE EVENTS (LISTED ABOVE IN GOLD)

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 OR CALL 707-963-9999.

LIVE AT 5 SERIES

WEDNESDAYS WINE DOWN WEDNESDAYS 5:00 P.M.

FRIDAYS FINAL FINAL FRIDAYS 5:00 P.M.

INSTAGRAM LIVE @AOWINERY

FACEBOOK LIVE @ALPHAOMEGAWINERY

Sip along with our hosts and ask questions as you learn more about our wines and vineyards during these informative and fun shows. Follow us on social media to stay abreast of the night's featured wine.



ALPHA OMEGA

THANK YOU!

For questions about shipments and/or special shipping instructions, please contact wineclub@aowinery.com

To view our Shipping Schedule, please visit www.aowinery.com/Wine-Club/Wine-Club-Shipments



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