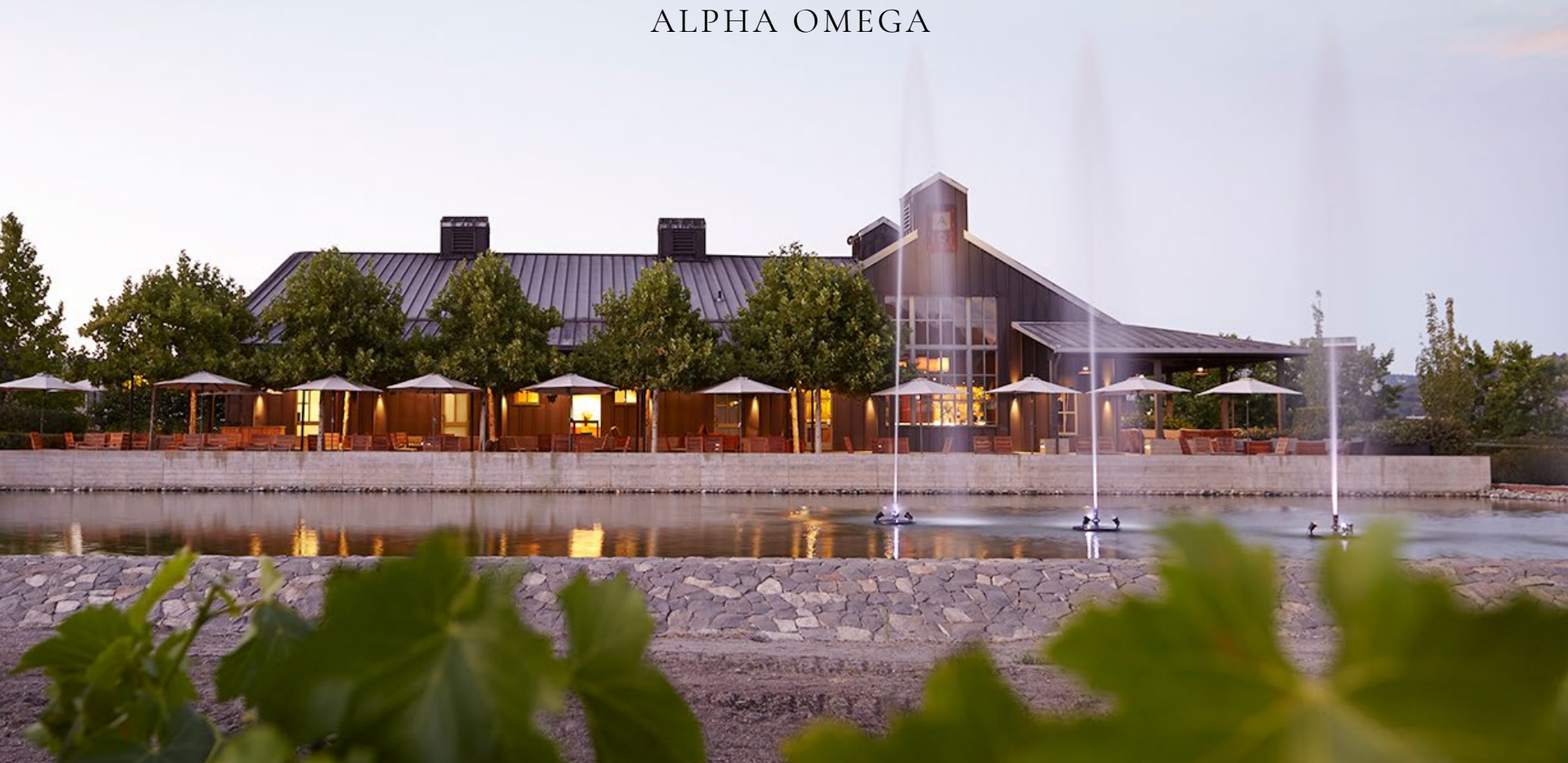




ALPHA OMEGA



WINE CLUB JULY 2021

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

What an exciting summer this has been thus far with still more delightful days ahead this season. We began July celebrating the winery' 15th anniversary, welcomed our ERA Elite to our first in-person event at the estate in 17 months and hosted our Smokin' Summer BBQ, our first Wine Club event since February 2020. Seeing everyone's beautiful smiling faces in Rutherford again brings us joy.

We first opened our doors on July 1, 2006. To watch a video montage of the original property we purchased and the finished property as it looks today, click [here](#). We also included in the video the last gathering of our staff together pre-COVID-19 and our first gathering of our staff together post-COVID-19.

On our 15th anniversary, we celebrated at a morning gathering with our superb Alpha Omega Team on our Vineyard Terrace with sparkling wine and cupcakes followed by lunch. Click [here](#) to watch a video. We strongly feel that we have the most skilled and the most caring team that could ever be assembled under our roof celebrating our 15th anniversary.

We are thrilled to invite you back on property for our upcoming Wine Club events. Because we know that not everyone can travel to Napa Valley and space is limited at our onsite events, we will continue to put on Live Virtual Tastings with our winemaking team and master sommelier for our Wine Club shipment wines every other month and curated selections each quarter.

Please review page nine of this insert for a list of upcoming events and save the dates.

We look forward to hugging you and seeing your smiles in person soon!

Best Regards,

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

Robin and Michelle Baggett
Vintners

CABERNET SAUVIGNON NAPA VALLEY 2015

Although 2015 produced a low yield, the quality was high. Despite the small crop, we cellared enough of our most popular signature selection for our treasured Wine Club members to enjoy later. The Cabernet Sauvignon Napa Valley 2015 from our Library Series showcases flavors from a range of exceptional Napa Valley terroirs in the sub-appellations of Rutherford, Spring Mountain District, St. Helena and Coombsville, blended together to create the essence of Napa Valley. Benefitted by four years of bottle aging, this wine explodes with aromas of cherry plums, kirsch and fresh herbs and delivers a palate of angular red fruit, rhubarb and bay leaf.

Blend: 92% Cabernet Sauvignon, 3% Cabernet Franc, 3% Merlot, 2% Petit Verdot

Fermentation: 50% barrel fermented, 50% stainless steel tank fermented

Aging: 22 months, 100% French oak; 80% new, 20% 1-year-old barrels

Retail Price: \$123 | **Wine Club Price:** \$96.00

PETIT VERDOT NAPA VALLEY 2019

2019 provided us with an unprecedented growing season. By September, red grapes showed complexities and flavors that normally would not appear until later in season. Our Petit Verdot Napa Valley 2019 displays the early approachability and impeccable balance in this vintage. Handcrafted from fruit grown primarily in the sub-appellations of rugged Atlas Peak, Spring Mountain District on the slopes of the Mayacamas Mountains and Oak Knoll District and Oakville on the valley floor, this wine demonstrates why Petit Verdot thrives in Napa Valley, where the consistency of the region's hot climate and poor soils results in smaller berries bursting with intense flavor.

Blend: 97% Petit Verdot, 3% Cabernet Sauvignon

Fermentation: 30% barrel fermented, 50% new French oak, 50% 1-year-old barrels; 70% stainless steel tank

Aging: 18 months in French oak, 40% new, 40% 1-year-old, 20% 2-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.



“Four years of bottle aging under ideal conditions has revealed a sleek and expressive 2015 vintage Cabernet Sauvignon with incredible integration and refined character.”

“As powerful and dense as any Cabernet Sauvignon in Napa Valley, this Petit Verdot 2019 shows extremely concentrated color and flavor while displaying textbook red fruit and floral aromatics.”

A handwritten signature in black ink that reads "Matt Brain". The signature is written in a cursive, flowing style.

- Matt Brain, Winemaker





Greetings Wine Club member,

It's always exciting to look ahead to the next vintage, and the 2021 vintage is off to a great start with exceptionally sunny, dry weather so far this year. Good weather is particularly important now as we complete the delicate "bloom" stage for grapevines – the period that ultimately dictates the size of the upcoming harvest.

But before we get too far ahead, let's take a look back. I'm sure you remember the Cabernet Sauvignon Napa Valley 2014 from our Library Series that we shared with you earlier this year. For the July 2021 shipment, we've dipped into our cellar again for another treat, the Cabernet Sauvignon Napa Valley 2015. That year was warm in Napa Valley and the harvest smaller than usual. That adds up to wines with riper fruit flavors with lots of concentrated flavors. This Library Series wine has shed a lot of its tannic backbone and is a great example of why you should age Cabernet Sauvignon. You'll love this Cabernet's luscious dark cherry and boysenberry flavors, particularly with an aged Livarot or Taleggio cheese.

The phenomenal 2019 vintage is upon us. There is probably no grape more deserving of being center stage this month than Petit Verdot. Known for its deep color, firm tannins and dark fruit flavors, Petit Verdot is frequently relegated to a small percentage of a Bordeaux style blend. Basking in the limelight, our Petit Verdot Napa Valley 2019 commands your attention with a wonderful combination of concentrated blackberry and blueberry fruit coupled with firm tannins. This is a very youthful wine; therefore, I recommend decanting this wine or opening it several hours before you drink it. Pair this Petit Verdot with a good Asiago cheese to help soften those tannins and showcase the fruit.

Gather your friends and join us next month when we share insight into these wines and suggest food pairings during our Italy in Napa Live Virtual Tasting on August 14, 2021. Ciao!

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 AND IN-PERSON EVENTS CALENDAR

FEB. 13 MARDI GRAS IS FOR LOVERS*
MAR. 13 ST. PATRICK'S DAY*
APR. 10 SPRING REVIVAL*
MAY 16 NATIONAL BBQ MONTH*
JUNE 12 SUMMER SOLSTICE*
JULY 10 LUAU ON THE LAWN*
JULY 10 ERA ELITE EXCLUSIVE LUAU
ON THE LAWN WATCH PARTY
JULY 24 SMOKIN' SUMMER BBQ
AUG. 14 ITALY IN NAPA*
AUG. 14 ITALY IN NAPA DINNER
AUG. 28 ERA ELITE EXCLUSIVE THOMAS
VINEYARD TOUR AND LUNCH

SEPT. 11 HISPANIC HERITAGE MONTH CELEBRATION
OCT. 9 HARVEST CELEBRATION*
OCT. 9 HARVEST CELEBRATION DINNER
AT ALPHA OMEGA
OCT. TBA ERA ELITE EXCLUSIVE SLEEPING LADY
VINEYARD TOUR AND LUNCH
NOV. 6 GIVING THANKS*
NOV. 13 SINGLE VINEYARD RELEASE PARTY
DEC. 4 HOLIDAY GIVING*
DEC. 4 HOLIDAY GIVING AT ALPHA OMEGA

Unless indicated as Virtual, event is in person and exclusively for Wine Club members and their guests.

**Virtual events*

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](https://www.instagram.com/aowinery)

FACEBOOK LIVE [@ALPHAOMEGAWINERY](https://www.facebook.com/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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