



ALPHA OMEGA



WINE CLUB MARCH 2022

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

Spring is here! Budbreak, which starts the growing season, is underway in the vineyards. This month, we kicked off our exciting 2022 calendar of in-person Wine Club events with our Spring Revival and thank everyone who attended. With April being Earth Month, the focus on sustainability is heightened around the globe. At Alpha Omega, sustainability plays a major role all year as we strive to lessen our carbon footprint.

From the four charging stations for electric vehicles, including three for Tesla, to the five solar arrays that were architecturally designed to provide shade for guest and employee parking and winery equipment, to the manner we serve drinking water to you when you visit us, we operate with sustainability in mind. Our land and winery became Napa Green certified in 2017 although we have been committed to sustainable vineyard practices for years. For example, instead of using Roundup to kill weeds, we opt for labor intensive weed management techniques. Simply put, it's the right thing to do. We're fortunate to have Winemaker Matt Brain, a member of Napa Valley Vintners' Environmental Stewardship Committee, as dedicated to sustainability as we are. For years, he's hosted a sustainable winegrowing podcast and always keeps up with the latest in this arena.

Robin was elected to the Land Trust of Napa County in 2018 and this month became vice chair and a member of the Executive Committee. Five years ago, we worked with the Land Trust to protect a 4,461-acre ranch we co-own at Lake Berryessa through a conservation easement, thus ensuring the future of open space and ranching traditions at the county's largest lake.

These are just a few of the things we're doing to help the planet, and we have some wonderful plans for continuing to decrease our carbon footprint.

We hope to see you at the winery soon! Be sure to check out the calendar of events on page 9 of this newsletter and sign up to join us.

Best Regards,

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

Robin and Michelle Baggett
Vintners

SAUVIGNON BLANC 1155 NAPA VALLEY 2020

2020 may be our best vintage yet for white wines due to a warm, dry winter, mild spring and summer highlighted by very cool mornings and warm days. Our Sauvignon Blanc 1155 Napa Valley 2020 is a testament to the praise showered on Napa Valley's 2020 whites. Adding to the fine vintage itself, our winemakers utilized more French acacia barrels than in the past to create a crowd-pleasing wine with aromas of Meyer lemon peel and caramelized pineapple and a palate with bright acidity and layers of citrus, white peach and Fuji apple.

Blend: 98% Sauvignon Blanc, 2% Semillon

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

Aging: 14 months in barrel, 25% new French acacia, 75% older French acacia and French oak

Retail Price: \$85 | Wine Club Price: \$68

RED WINE NAPA VALLEY 2018

For our Red Wine Napa Valley 2018, the final 2018 release of our AVA series collaboration with our Consulting Winemaker Andy Erickson, we showcase the Napa Valley appellation. Our winemaking team blended the five Bordeaux varietals from five distinct sub-appellations ranging from mountain to valley floor. Cabernet Sauvignon from Oakville, Mount Veeder and Atlas Peak, Petit Verdot and Cabernet Franc from Rutherford along with Malbec and Merlot from the Oak Knoll District combine beautifully in this silky-smooth wine that was aged 30 months in barrel, the longest in the series.

Blend: 55% Cabernet Sauvignon, 15% Petit Verdot, 15% Malbec, 12% Merlot, 3% Cabernet Franc

Fermentation: 100% stainless steel tank fermented

Aging: 30 months in French oak, 35% new, 65% 1-year-old barrels

Retail Price: \$140 | Wine Club Price: \$112



“Our transition from French oak to an increased use of French acacia barrels helped us bring high levels of complexity to the fresh, expressive fruit aromatics in our Sauvignon Blanc 1155 Napa Valley 2020.”

“The Red Wine Napa Valley 2018, one of our first opportunities to collaborate with Winemaker Andy Erickson on a new AVA series, represents not just the essence of Napa Valley but the elegant style for which Andy is known.”

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,

In early spring, you'll find the Alpha Omega winemaking team busy in our cellar tasting wines at many different stages of their evolution in barrel. The same intuition and synergy that's necessary between a baseball shortstop and second baseman is just as evident between Alpha Omega Winemaker Matt Brain and his assistant, Melissa Paris, when they're tasting and blending wines – and even more so when they are joined by our Consulting Winemaker Andy Erickson. This teamwork is paramount to establishing the quality and the style of Alpha Omega wines. The real “team”, however, is much larger and includes lab technicians, cellar workers, a production coordinator and interns, whose individual contributions are ultimately just as critical in the winemaking process.

Teamwork is on full display in the Alpha Omega Red Wine Napa Valley 2018, one of the two wines in the March 2022 Wine Club shipment. Using a label name like “Red Wine” affords us more grape blending opportunities but no less pressure to make phenomenal wine. The Brain, Paris and Erickson winemaking team have taken all five Bordeaux varieties, hailing from five different sub-appellations, and created a seamless expression of Napa Valley. Livarot or Fontina cheese, along with Chef Jesse McQuarrie's [Pork al Pastor Tacos](#) are all perfect matches with this wine.

Also in this shipment is the Alpha Omega Sauvignon Blanc 1155 Napa Valley 2020, named after our estate vineyard. Our 1155 Vineyard, planted in 1993, possesses some of our oldest vines. As vines grow older, they figure out how to handle the soil, heat, water and sun at their location and the grapes they produce express consistent, distinctive characteristics. The Sauvignon Blanc grapes from these distinguished vines make a powerful statement of quality and flavor year after year. This is a white wine that will blossom over the next five years, but in the meantime, enjoy it with a good Crottin (ideally from Chavignol) or Laura Chenel's Cabecou cheese. For the ultimate weekend brunch pairing, sip this wine with Chef Jesse's [Peach and Brie Tarts](#).

[Click here](#) to watch an educational video featuring our winemakers sharing their knowledge about both wines and the chef's culinary demonstration that will seduce you into trying both recipes at home. Invite your friends, uncork the wines and create lasting memories for wine is best enjoyed with friends.



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2022 IN-PERSON AND LIVE VIRTUAL TASTINGS EVENTS CALENDAR

FEBRUARY 12 VIRTUAL: VALENTINE'S IN BORDEAUX
MARCH 19 SPRING REVIVAL
MARCH 26 ERA ELITE EXCLUSIVE THOMAS
VINEYARD TOUR & LUNCH
APRIL 23 ERA ELITE EXCLUSIVE LUNCH
MAY 21 STOP & SMELL THE ROSÉ
JUNE 18 LUAU ON THE LAWN*
JUNE 25 ERA ELITE EXCLUSIVE SLEEPING
LADY VINEYARD TOUR & LUNCH
JULY 23 SMOKIN' SUMMER BBQ
AUGUST 13 THAT'S AMORE: ITALY IN NAPA

AUGUST 27 ERA ELITE EXCLUSIVE DREW
VINEYARD TOUR & LUNCH
SEPTEMBER 10 NATIONAL HISPANIC HERITAGE
MONTH CELEBRATION
OCTOBER 22 VIRTUAL: SEASON OF HARVEST
NOVEMBER 12 HARVEST FAIR
DECEMBER 3 HOLIDAY GIVING PARTY

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

** IN-PERSON & VIRTUAL EVENT*

JOIN US FOR ONE OR MORE IN-PERSON OR LIVE VIRTUAL EXPERIENCES.
TO RESERVE YOUR SPACE, EMAIL RESERVATIONS@AOWINERY.COM OR CALL 707-963-9999.

LIVE AT 5 SERIES

(TWICE MONTHLY)

2ND WED. WINE DOWN WEDNESDAYS 5 P.M.
LAST FRI. FINAL FINAL FRIDAYS 5 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!

To view our shipping schedule, please visit
www.aowinery.com/Wine-Club/Wine-Club-Shipments

Please share your comments with us at aovintners@aowinery.com.

reservations@aowinery.com is always available to answer
questions and set up your memorable experience.



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