


“The unique structured nature of hillside fruit, a signature, shines through in the Merlot Napa Valley 2017.”

“The Proprietary Red Napa Valley 2017 is a beautiful blend of multiple fermentations, allowing us to craft a dense, fruit-forward and multi-layered wine with superb structure.”



*Henrik Poulsen
Winemaker*

WINE CLUB EVENTS 2020

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| Wednesdays | Wine Down Wednesday 5:00 P.M. on Instagram Live/Facebook Live |
| Fridays | Final Final Friday 5:00 P.M. on Instagram Live/Facebook Live |
| May 30 | Club Wines Virtual Tasting |
| July 25 | Club Wines Virtual Tasting |
| September 12 | Crush Fête #1 (tentative) |
| September 19 | Crush Fête #2 (tentative) |
| September 26 | Crush Fête #3 (tentative) |
| September 26 | Club Wines Virtual Tasting |
| October 18 | Single Vineyard Showcase (tentative) |
| November 14 | Harvest Wine Pairing Dinner (tentative) |
| November 28 | Club Wines Virtual Tasting |
| December 6 | Holiday Giving Celebration (tentative) |

View our Live Tastings on Wednesdays and Fridays on Instagram @AOWinery or on Facebook @AlphaOmegaWinery at 5:00 P.M. Our Club Wines Virtual Tastings are with Virtual Ambassador Barrett Spiegel, Winemaker Henrik Poulsen and Master Sommelier Bob Bath at 12:00 P.M.

To reserve space for tentative events, email concierge@aowinery.com or call 707-963-9999.



ALPHA OMEGA

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ALPHA OMEGA

MAY 2020

Dear Alpha Omega family,

We hope you and your family are well during these challenging times and have discovered many positive things which have enhanced your wellbeing for life! The entire Alpha Omega team is blessed for your tremendous support, which has allowed us to keep our full-time staff and its benefits intact. We cannot do this without you. Thank you!

We're excited to stay virtually connected with you through our Instagram and Facebook Live at 5 Wine Down Wednesdays and Final Final Fridays and virtual tasting experiences with our Winemaker Henrik Poulsen, Master Sommelier Bob Bath and Virtual Ambassador Barrett Spiegel. Bob, who heads into our second year with us, was one of the first 25 master sommeliers in the country! As a Professor of the Culinary Institute of America's Wine and Beverage Studies Certification program, he brings to us the flavor of wine and food, which he shares with you beginning with this Wine Club shipment.

You must join us on Saturday, May 30 at 12:00 P.M. for the May Club Wines Virtual Tasting experience with the aforementioned trio and Chef Jesse McQuarrie, who will whip up a ratatouille dish recommended by Bob. Also, you can book your own private Alpha Omega Live Virtual Tasting Experience by selecting from a menu of options or curating your own experience. Our concierge, who can be reached at concierge@aowinery.com or 707-963-9999, is happy to help you.

Please look forward to discovering information about each [Wine Club shipment](#) on our website and accessing previous digital newsletters, recorded video tastings with Henrik and Bob and recorded video culinary demonstrations with paired recipes curated by Bob and Chef Jesse.

On behalf of the entire Alpha Omega team, thank you for being a very important part of our family!

Warmest Regards,

Robin and Michelle Baggett
Vintners

MERLOT NAPA VALLEY 2017



The 2017 growing season favored both the later-ripening and thicker-skinned grapes, such as Cabernet Sauvignon and Cabernet Franc, but also provided ideal growing conditions for thinner-skinned and earlier-ripening varieties, such as Merlot. With the main component for this wine again deriving from the steep slopes of Newton Vineyard on Spring Mountain, we have yet again crafted a wine that while supple and elegant in its core also has the complexity to warrant further aging in the cellar.

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

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

PROPRIETARY RED NAPA VALLEY 2017



Having access to grapes from almost every corner of Napa Valley and full farming control over many of those vineyard sources helps us handcraft a Proprietary Red that is always a deeply complex blend that focuses on balance. Stemming from six different regions within Napa Valley, each with their own unique attributes, sourced from a myriad of different micro fermentations and finally blended from a multitude of selected French oak barrels, the 2017 vintage certainly ramps up the density and structure of this blend.

Blend: 79% Cabernet Sauvignon, 10% Merlot,
7% Cabernet Franc, 4% Petit Verdot
Fermentation: 90% barrel fermented,
10% stainless steel tank fermented
Aging: 20 months, 100% French oak,
75% new, 25% 1-year-old barrels

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

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.

Dear Wine Club members,

May in the Napa Valley is a glorious time both weather wise and in our vineyards. New shoots and leaves on each vine seem to be multiplying exponentially each day and bloom is just around the corner. The 2020 vintage is off to a great start, and we hope that you will be able to personally share this excitement with us soon!

As a Master Sommelier, I'm asked frequently about the quality of one vintage versus another. The May 2020 Wine Club shipment features two wines from the 2017 vintage: Merlot Napa Valley and Proprietary Red Napa Valley. This vintage will be memorable in many respects, but it was a year where patience was important. 2017 is an excellent vintage, particularly if you waited to pick your grapes after the heat spell of early September. We began picking red varieties in late September when temperatures were more moderate, resulting in wines that are full-bodied and structured.

The Merlot features dark red cherry and raspberry flavors and a seamless texture. I recommend a young gouda or Morbier cheese pairing, but a classic ratatouille will bring out the complexity of this wine. Click [here](#) to view Chef Jesse McQuarrie's recipe for this French Provençal stewed vegetable dish. The Proprietary Red, showcasing vibrant dark fruit and a firm backbone, has a long future ahead of it. However, if you want to enjoy this red blend now, you can make it wonderfully approachable with pecorino romano or manchego cheese. For a memorable food and wine experience, enjoy the Proprietary Red wine with roast lamb.

Happy cooking and enjoy these wines!

Cheers,

Bob Bath
Master Sommelier