



ALPHA OMEGA



WINE CLUB MARCH 2021

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

With our tasting room open again for guests to enjoy our beautiful outdoor spaces, handcrafted wine and the utmost in hospitality, we can't express enough how much it touches every single one of our team members when you visit our Rutherford estate. We love seeing the pep in their step!

Spring marks the season of new beginnings. We begin our good news by sharing that our longtime friend and celebrated winemaker Andy Erickson recently became our new consulting winemaker, working with one of our founding winemakers, Henrik Poulsen. Please visit our [website](#) for details.

Also, our vineyard management team is farming three new 100-point vineyards that will debut in our 2019 Single Vineyard program: Sacrashe Vineyard (Rutherford), Tench Vineyard (Oakville) and Sleeping Lady Vineyard (Yountville). In April, we will unveil a new tier of single AVA wines in collaboration with our consulting winemaker Andy: 2018 Cabernet Sauvignon from the Oakville, Atlas Peak and Mount Veeder AVAs.

Our ERA Elite club is almost capped. [Join now](#) to have guaranteed access to our wonderful Single Vineyards wines and a coveted invitation to our ERA Elite four-course lunch in May in a beautiful vineyard setting at Tre Posti in St. Helena with our favorite Napa chef, Nash Cognetti.

In February, we were proud to donate a rare 9L of ERA Napa Valley 2015 to the Napa Valley Vintners for its inaugural Napa Valley Library Wine Auction, whose 96 lots raised \$933,000 to support NVV's efforts to promote, protect and enhance the Napa Valley Appellation.

Make plans to attend our monthly Live Virtual Tastings, which alternate between the two Wine Club wines and a curated selection of three wines whose tasting experiences help us raise much-needed funds for our favorite charities. You'll find the calendar on page nine of this insert and on our [website](#). We hope to see you at our April 10th Spring Revival Live Virtual Tasting!

Best Regards,

A handwritten signature in cursive script, appearing to read "Robin Michelle", written in dark ink on a light-colored background.

Robin and Michelle Baggett
Vintners

SAUVIGNON BLANC 1155 NAPA VALLEY 2019

Taking its name from the address of our Rutherford winery, our 1155 estate vineyard produces the Sauvignon Blanc and Semillon in this Sauvignon Blanc Reserve. Harvested the first week of September and aided by 36 hours of skin maceration, the 2019 vintage bursts with aromas of white peaches, tangerine and jasmine and flavors of Asian pear and lemon oil. A balanced and elegant entry leads to a lively, acidic mid-palate in this wine that is California in style, limited in production.

Blend: 96% Sauvignon Blanc, 4% Semillon

Fermentation: 88% barrel fermented, 12% stainless steel tank fermented

Aging: 15 months in barrel, 85% French oak, 25% new, 75% 1-year-old barrels, 3% new Acacia, 12% stainless steel tank, sur lies

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

CABERNET SAUVIGNON NAPA VALLEY 2014

In 2014, the weather was near perfect, and, for the first time in a few years, there was no effect of the drought on the vines which by now were accustomed to the dry spring. Harvest began and ended early, thus protecting the acidity of the wines. Blending Cabernet Sauvignon grapes from premium vineyards that truly express the diversity of terroirs in Napa Valley, our winemakers crafted this wine to be enjoyed anytime over the next two decades. After beautifully aging in our library, this wine shows expressive, complex aromatics with powerful flavor density and bright, vibrant acidity.

Blend: 85% Cabernet Sauvignon, 9% Cabernet Franc, 6% Merlot

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

Aging: 20 months in French oak, 70% new, 30% 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.



“Our Sauvignon Blanc 1155 2019 exhibits everything we love about the grape – from its lovely fruit aromas to its juicy acidity.”

“The Cabernet Sauvignon 2014 is proof positive of Cabernet Sauvignon’s love affair with Napa Valley and its ability to age gracefully.”

A handwritten signature in black ink, appearing to read "Henrik Poulsen", set against a light, textured background.

- Henrik Poulsen, Winemaker






Greetings Wine Club member,

As we emerge from winter in the Napa Valley, activity in the vineyard definitely heats up. Pruning of the vines and management of the cover crop between the rows of vines become big priorities. Both of these vineyard activities require experience and foresight that will have a direct impact on the health of the vines and the quality of the fruit for the upcoming vintage. Under the thoughtful leadership of Vineyard Manager Joel Antonio, the Alpha Omega Vineyard Management Team has discovered the secrets of coaxing the true potential out of each vineyard it farms throughout Napa Valley.

When you taste the Alpha Omega Sauvignon Blanc 1155 Napa Valley 2019, one of the two March 2021 Wine Club selections, you'll appreciate the true talents of Joel and his team. There is a lovely freshness to this wine that speaks of spring but also a structure that reassures us that this wine has a bright future. Goat cheese is a natural pairing. Look for Laura Chenel Crottin or, for cow's milk, opt for Cowgirl Creamery Mt Tam. This wine will reach even greater heights accompanying [Chef Rebecca Peizer's Goat Cheese, Fava Bean and Pea Shoot Raviolo recipe](#).

The Alpha Omega Cabernet Sauvignon Napa Valley 2014, the other selection in this month's shipment, firmly establishes that not only Napa Valley but Alpha Omega wines appreciate the benefit of a few years in bottle. It seems odd to describe a 7-year-old wine as youthful; however, there is an abundance of dark fruit, tannin and acidity that indicates this wine has plenty of time left. To enjoy this dynamic wine even further, open it about an hour before you drink it and sip it with a Pecorino Toscano or an aged Mahón cheese. Or, pair it with an Olive Crusted Lamb Loin to make drinking an older wine like this even more special.

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](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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