



ALPHA OMEGA



WINE CLUB MAY 2021

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

As we celebrated Earth Month in April, there was a wonderful feeling of renewal. We cleared hurdles of the past year's isolation and were greeted with a sense of normalcy that allowed us to gather together again.

The timing couldn't have been more perfect with the beauty of budbreak moving into fruit set in the vineyards, the lush landscape of Napa Valley in full blossom, dormant seeds germinated by the fire enjoying a rebirth that all coincided with wine lovers from around the country visiting us and bringing Napa Valley back to life.

Coincidentally, last month we also hosted our Spring Revival Live Virtual Tasting featuring the two March Wine Club wines. We joined in from our home and decided to add to the fun with two more bottles. We uncorked a bottle of our estate Sauvignon Blanc 1155 2016 to drink alongside the just-released 2019 vintage and were pleasantly reminded how beautifully our Sauvignon Blanc ages. It felt quite special pulling an old friend out of the library, the Cabernet Sauvignon 2014, for our Club members. During the virtual tasting, we also opened our Cabernet Sauvignon 2013. If you have some Alpha Omega wines from other vintages, we encourage you to do the same to make your virtual tasting experience even that more special as you taste how different vintages taste side by side, share your thoughts with other participants and ask questions to our winemaker and master sommelier.

We celebrate National BBQ Month during our Live Virtual Tasting on May 16th and hope you pick up some tips to impress your friends this summer. Remember, we keep [online archives](#) of our virtual tastings. On May 22nd, we look forward to hosting 50 ERA Elite members for a very special curated wine tasting followed by a wine and food paired lunch at Tre Posti in St. Helena. This will be our first in-person event since February 2020. We cannot wait to see everyone again and give thanks for our friendship and cultivating new memories together.

Cheers to you and your family!

Best Regards,

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

Robin and Michelle Baggett
Vintners

MERLOT NAPA VALLEY 2018

The 2018 growing season provided ideal conditions for our few treasured blocks of Merlot. Primarily sourced from vines grown on steep hillside terraces on the rugged slopes in the Spring Mountain District AVA, this Merlot Napa Valley 2018 is made from old heritage clones. The expression of the mineral-rich soils and the fruity nature of the varietal shine through in this wine which boasts aromas of red and black plums, boysenberry, violet and subtle earth and a palate with a silky mouthfeel and long, inviting finish.

Blend: 92% Merlot, 4% Cabernet Sauvignon, 4% Cabernet Franc

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

Aging: 20 months in French oak, 35% new, 65% 1-year-old barrels

Retail Price \$106 | Wine Club Price \$84.80

LEFT BANK NAPA VALLEY 2018

Our winemakers, influenced by their winemaking experience in the heralded region of Bordeaux, blended five distinct varietals most commonly used in Médoc in deliberate proportions for our Left Bank Napa Valley 2018. The Cabernet Sauvignon, the dominant grape in this wine, hails from a variety of appellations, including St. Helena, Rutherford, Atlas Peak, Oakville and Yountville. Each sub-AVA brings its own unique terroir and characteristics, thus allowing our winemakers to craft a wine with complex and rich aromatics and lingering flavors.

Blend: 60% Cabernet Sauvignon, 28% Cabernet Franc, 7% Merlot, 3% Malbec, 2% Petit Verdot

Fermentation: 40% barrel fermented in French oak, 50% new, 50% 1-year-old barrels; 60% stainless steel tank fermented

Aging: 18 months in French oak, 50% new, 50% 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@aoninery.com.



“It takes a truly incredible vintage to produce an archetypal Merlot like our Merlot Napa Valley 2018, powerful in character with rich inviting textures.”

“Meticulous barrel selection and blending helped shape our Left Bank Napa Valley 2018 to display both old world nuance and Napa density.”

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,

The May 2021 Wine Club selections provide a wonderful contrast of a single variety, Merlot, vs a proprietary wine, Left Bank blend. Which is better, one grape vs a blend of grapes will always be a fun debate. But two things are certain: If you're using one grape it should have lots of personality and if you're blending grapes, they must work together seamlessly.

When it comes to Merlot its location, location, location and our vineyard source on Spring Mountain with cooler weather and mountain soils provided a perfect location for our Merlot Napa Valley 2018 to achieve greatness with only a little help from Cabernet Sauvignon and Cabernet Franc. Try this wine with Brin d'Amour or Mahón cheese to soften this Merlot's youthful edges or enjoy it with Chef Daniel Kedan's [Heirloom Carrots & Chorizo recipe](#), which he will demonstrate how to make during next month's Live Virtual Tasting.

The five classic varieties in Bordeaux provide a wonderful collage of flavors when blended, and they have also served as insurance for Bordelaise wineries in vintages challenged by poor weather. Luckily, Napa Valley's consistent weather allows all these grapes to shine consistently. Like the great wines of the Médoc in Bordeaux, the Alpha Omega Left Bank Napa Valley 2018 has the same focus on Cabernet Sauvignon but deftly utilizes Cabernet Franc, Malbec, Petite Verdot and Malbec to take this wine to another level. This full-bodied wine needs a dry, salty cheese like Pecorino Romano or Roncal, but it deserves a special occasion featuring a dish like a cowboy ribeye with coffee ancho dry rub.

Gain insight into these wines and enjoy them with friends during our Summer Solstice Live Virtual Tasting on June 12th.

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 16	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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