



ALPHA OMEGA



WINE CLUB JANUARY 2022

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

It seems like we just toasted the start of a new year yesterday. Yet here it is, almost February, when we kick off an exciting calendar of Wine Club events beginning on the 12th. We have an array of enticing events for you to attend, giving you an opportunity to reconnect with your Wine Club friends as you enjoy our beautiful wines on our terrace – and yes, put smiles on our faces as well. Page 9 of this newsletter and the [Events page](#) on our website has the complete listing of our in-person and live virtual tastings, which we continue to offer because we realize not everyone can visit us.

Remember, in addition to live group virtual tastings, we can bring the Alpha Omega experience to you in private as well. Staging is always set with vineyards as our backdrop. Our private client team would love to curate a custom virtual wine experience for you whether it be for corporate clients or a special celebration. Connect with our team [here](#).

Forever desiring to support our local community, we continue to do so in 2022. Robin is the new chairman of the board for Festival Napa Valley, aka “the 10 best days of summer” and whose finale we host on July 24th in support of music education. The following week, we host the opening night of the V Foundation Wine Celebration, benefitting cancer research. Plan to join us before these events sell out.

We’re very grateful that our wine allows us to help others. Speaking of wine, in 2021, we added several new vineyards, including sites on Pritchard Hill, Mount Veeder and Los Carneros. “With Mother Nature fully on our side for this vintage, we received idyllic growing conditions that allowed for both incredible concentration and impeccable balance,” Winemaker Matt Brain says. We’re ecstatic about the wines he and celebrated winemaker/consultant Andy Erickson are making together. Cheers to 2022!

Best Regards,

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

Robin and Michelle Baggett
Vintners

CHARDONNAY NAPA VALLEY 2019

In 2019, to retain freshness, concentration and protect the supple flavors in our Chardonnay grapes, we harvested some vineyards slightly earlier than usual, resulting in incredibly balanced wines. For our Chardonnay Napa Valley 2019, we blended fruit from multiple, cool-climate sites with diverse soil, including vineyards in steep-slopped Mount Veeder and Los Carneros, where daytime temperatures rarely exceed 80 degrees, to create an elegant Chardonnay that boasts bright acidity and layers of fresh fruit.

Blend: 100% Chardonnay

Fermentation: 75% barrel fermented, 25% stainless steel tank fermented

Aging: 18 months in French oak, 30% new, 70% 1-year-old barrels

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

PROPRIETARY RED NAPA VALLEY 2019

By early August 2019, it was clear that 2019 would be a memorable vintage. A month later, most red grapes showed complexities and flavors that normally would not appear until later in season. Our Proprietary Red Napa Valley 2019 was handcrafted from fruit grown in premium vineyards from a range of sub-appellations stretching from the mountain slopes to valley floor blended to create the essence of Napa Valley. Concentrated but soft and silky with smooth yet abundant tannins, this wine shows early approachability and impeccable balance.

Blend: 40% Cabernet Sauvignon, 27% Merlot, 21% Malbec, 8% Petit Verdot, 4% Cabernet Franc

Fermentation: 55% barrel fermented, 45% stainless steel tank fermented

Aging: 18 months in French oak, 30% new, 70% 1-year-old barrels

Retail Price: \$110 | Wine Club Price: \$88



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

“The Chardonnay Napa Valley 2019, a perfect balance between rich, silky textures and fresh, cool-climate fruit notes, embodies careful craftsmanship from vine to bottle.”

“Harmonious on the palate, the Proprietary Red Napa Valley 2019 boasts smooth tannins, packs volume on the mid-palate and ends with a soft, extended finish.”

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,

January is our start for the new year but not necessarily for grape vines. Even though the vine is technically dormant during this period, there are several key activities happening now that will affect the upcoming season. One of those activities is pruning of the vines. The expertise of the Alpha Omega Vineyard Management Team is aptly demonstrated in this process. Each individual vine must be pruned a little bit differently according to its age, soil, climate and vigor. These pruning decisions ultimately affect the quantity, balance and consistency of the resulting crop.

Our Proprietary Red wine is a similar example of how each variety in this blended wine is treated uniquely different. Since 2006, our Proprietary Red has showcased how the growing conditions of the vintage affect each of the five potential varieties in the blend and why the blend is a little bit different each year. The result is the same for the wine each year that it is for a properly pruned grapevine: quantity, balance and consistency. The Proprietary Red Napa Valley 2019 in the January 2022 shipment has a lovely core of fruit and a remarkably long finish that insures a wonderful future for this wine. Try this wine with an aged cheddar or fontina cheese.

Chardonnay is the most planted grape in California, but that's no guarantee it always makes the best wine. Chardonnay winemaking is all about doing just enough, but not too much, otherwise you lose the "soul" of the grape. The combination of larger oak puncheons and smaller barriques, along with both stainless steel and barrel fermentations provide that balance and soul in our Chardonnay Napa Valley 2019, also in the current shipment. This is a very youthful wine that is best enjoyed with Abondance or Wensleydale cheeses. Or pair the Chardonnay with this [Coconut Shrimp](#), an easy-to-make yet flavorful dish created by Chef Jesse McQuarrie, who has a longtime affiliation with Alpha Omega.

Gather your friends, uncork your bottles and watch this [educational video](#) to learn more about these two wines from our winemakers and view the culinary demonstration.

Bon appétit!



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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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