



ALPHA OMEGA



WINE CLUB MAY 2022

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

Rosé drinking weather is upon us in Napa Valley. We love the energy this time of year brings throughout the region with vineyards in bloom and Wine Club and other special events in full swing.

In March, we hosted an ERA Elite Club exclusive vineyard tour and lunch at our Thomas Vineyard in Rutherford. Our winemakers produced an exceptional educational experience, and the wine and food paired lunch was exquisite! For the ERA Elite Club in April, our winemakers crafted a memorable retrospective tasting of ERA, our flagship wine, followed by a gourmet, wine-paired lunch on the Vineyard Terrace. What a day!

We have good news: We opened sign-ups for our ERA Elite Club, so if you're eager to snag an invite to these coveted experiences (not to mention an allocation of the limited production wines included), let your favorite brand ambassador know immediately while space is still available.

We got an early jump on National Rosé Day (June 11) when we showcased our Rosé Reserve Napa Valley 2021 during our Stop & Smell the Rosé Wine Club event in May. Thank you to everyone who attended – and showed your spirit by wearing pink. Now it's time to pull out your Hawaiian attire and join us on June 18th for Luau on the Lawn, one of our favorite events. See our entire 2022 calendar on page 9 of this newsletter.

Once again, we hosted opening night of Songwriters in Paradise (SIP) Napa, a boutique music festival that makes charitable contributions to Notes for Education, which supports music education programs in Napa and Nashville, and the Boys & Girls Clubs of St. Helena and Calistoga. Hearing the award-winning singer-songwriters share the stories behind their songs before they perform them makes you appreciate their talents even more.

For 40 years, the first week of June was reserved for Auction Napa Valley, a fundraiser that allowed Napa Valley Vintners to invest more than \$200 million in the health and wellbeing of its community. A new story began in 2022 with the year-long [Collective Napa Valley](#), and we're eager to participate in the summer offering taking place June 2-4.

We hope you can support our continued efforts to give back to the Napa Valley community and look forward to clinking glasses with you soon!

Best Regards,



Robin and Michelle Baggett
Vintners

SPRING MOUNTAIN RED WINE NAPA VALLEY 2019

By early August 2019, as cluster size was fully developed and overall growth more harmonious, it was clear that the vintage would be a memorable one. A month later, most red grapes showed complexities and flavors that normally would not appear until later in season. The debut vintage of our Spring Mountain Red Wine Napa Valley, part of our AVA series, showcases the distinct characteristics of the Spring Mountain District, situated above the eastern side of St. Helena, on the slopes of the Mayacamas Mountain and noted for its diverse topography, volcanic soils and high elevations that stretch from 600 to 2,600 feet.

Blend: 76% Merlot, 19% Cabernet Sauvignon, 5% Petit Verdot

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

Aging: 20 months in French oak, 30% new

Retail Price: \$165 | Wine Club Price: \$115

LEFT BANK NAPA VALLEY 2019

Our 2019 red wines show early approachability and impeccable balance. Our winemakers pay homage to the heralded region of Bordeaux in our Left Bank Napa Valley 2019, a delicious blend of deliberate proportions of the five distinct varietals most used in Médoc. Five varietals comprise this Cabernet Sauvignon dominant wine that hails from five sub-appellations – Coombsville in the southeastern corner of Napa Valley, rugged Atlas Peak on the region's eastern slopes and, from different parts of the valley floor, Oak Knoll District, Rutherford and Oakville. 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: 58% Cabernet Sauvignon, 24% Cabernet Franc, 8% Merlot, 7% Malbec, 3% Petit Verdot

Fermentation: 30% barrel fermented, 70% stainless steel tank fermented

Aging: 20 months in French oak, 30% new

Retail Price: \$115 | Wine Club Price: \$92



“In the Spring Mountain Red Wine 2019, Cabernet Sauvignon and Petit Verdot beautifully frame and complement the Merlot from its most iconic Napa Valley location.”

“New World density meets Old World complexity in our Left Bank Napa Valley 2019, the latest homage to the power and finesse of the Left Bank of Bordeaux.”

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,

Driving through the Napa Valley, it's impossible to miss the multitude of carefully tended vines that seem to cover most of the valley floor. As you move to the mountains on either side of the valley, however, vineyards become rarer and the natural flora more prevalent. Hillsides and mountain tops have always been more challenging not only for grapes to grow but for man to develop and maintain vineyards on as well. The good news is hillside and mountain top vineyards typically produce smaller amounts of grapes that have greater concentration of flavor.

We find that concentration of flavor dramatically present in the Spring Mountain appellation, which has been an important source of grapes for us since our inception in 2006. Located directly behind the town of St. Helena, the combination of soils and climate favor varieties such as Merlot, the primary grape in our Spring Mountain Red Wine 2019, one of the two wines in the May 2022 Wine Club shipment. This wine has some able assistance from small amounts of Cabernet Sauvignon and Petit Verdot, giving this wine a firm backbone. It's impossible to miss Merlot's trademark boysenberry and dark cherry fruit, which makes this wine a perfect match for a young Parmigiano Reggiano or Pont l'Évêque cheese.

Alpha Omega has always been inspired by Old World wines and our Left Bank bottling pays homage to a region of Bordeaux that produces some of the most expensive wines in the world. In the rocky soils of Bordeaux's Left Bank, Cabernet Sauvignon is king. Just like the classic Bordeaux versions, our Left Bank has plenty of help from Cabernet Franc, Merlot, Petit Verdot and Malbec, evidenced by the collage of vibrant red and dark berry fruit and a juicy character that makes this wine very tempting to drink now. Try it with an aged gorgonzola or Morbier cheese.

To spice things up, Chef Jesse McQuarrie's take on [Chili con Carne](#) is a great match for both wines. Gain insight into these two wines from our winemakers and watch Chef Jesse's culinary demonstration in this [video](#) in the comfort of your home with a few friends. The experts even share their suggestions on how to best enjoy this food-wine pairing.

Enjoy!



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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.

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.



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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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