



ALPHA OMEGA



WINE CLUB MARCH 2023

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

We're ready for spring, that glorious time of year when the vines begin to awaken from their hibernation. At the winery, there's never a lull. Last month, we had a grand time with our ERA Elite members who were invited to attend our annual party to celebrate Premiere Napa Valley, a trade event that draws wine collectors from around the world. In late March, we're thrilled to host our first of two live virtual tastings of the year, our Spring Revival. Page 9 of this newsletter includes our entire 2023 events calendar, which is also available on our [website](#). Please join us throughout the year!

The exciting redevelopment of Stricker Vineyard (formerly known as Drew), a key player in our Single Vineyard program, is underway. This two-year process is a complete revamp of the vineyard, located at 1,500 feet in the Mount Veeder AVA. The removal of existing vines, large boulders and fallen trees, in addition to creating a better erosion program with new row orientation in the vineyard, will take place. We'll plant the 17 acres to same varieties, Cabernet Sauvignon, Malbec and Chardonnay, but add some new clones to the ones we've had success with. You can follow the progress of this replant on our [blog](#).

With Earth Month upon us once again, it's important to remember that being sustainable encompasses more than environmental stewardship. It's also caring for employees and community, two things we're very proud to do at Alpha Omega. Our philanthropic efforts, which we are grateful to you for supporting, are well documented. This year, we launched the AOC Cares program that provides each team member up to 40 paid hours off annually to volunteer at a 501(c)(3) in the community where they work or live. We also added eight more paid holidays, including Employee Appreciation Day. Catch up on the latest Alpha Omega Collective news [here](#).

We hope to see you very soon!

Warmest regards,



Robin and Michelle Baggett
Vintners

SAUVIGNON BLANC 1155 RUTHERFORD NAPA VALLEY 2021

A dry winter and cool growing year set the stage for the 2021 vintage, which will be remembered for its low rainfall followed by a warm summer. The core of our Sauvignon Blanc 1155 Rutherford Napa Valley 2021 comes from our estate 1155 Vineyard. The site's clay soil holds moisture and coolness, thus elongating the growing season to allow for simultaneous delivery of ripe flavors and bright acidity. Aromatically intriguing with a lively nose of kiwi, white flowers and honeydew melon, this may be our most aromatic expression ever of the 1155 Vineyard.

Blend: 98% Sauvignon Blanc, 2% Semillon

Fermentation: 50% barrel fermented in 25% French acacia, 75% older French acacia and French oak barrels, 50% stainless steel tank fermented

Aging: 50% in 25% new French acacia barrels, 50% stainless steel tank

Retail Price \$86.00 | Wine Club Price: \$68.80

CABERNET SAUVIGNON OAK KNOLL NAPA VALLEY 2020

In 2020, a dry winter and mild spring led to early budbreak. Warm, sunny weather prevailed through September and produced red grapes with excellent ripeness and distinct fruit character. Cabernet Sauvignon from the Oak Knoll AVA is always among the last fruit we pick due to the long growing season, a result of the San Pablo Bay's marine influence. This Cabernet Sauvignon Oak Knoll Napa Valley 2020, part of our AVA series launched by our Consulting Winemaker Andy Erickson, boasts a bright, powerful entry with tight red fruit and a seamless mid-palate with notes of vanilla bean and sandalwood framing the persistent grippy finish.

Blend: 92% Cabernet Sauvignon, 7% Malbec, 1% Cabernet Franc

Fermentation: 30% in French oak, 10% new barrels, 70% stainless steel tanks

Aging: 16 months in French oak, 20% new barrels

Retail Price \$170.00 | Wine Club Price: \$120.00



“The combination of early and late harvest dates and a mix of stainless steel and French acacia fermentation barrels resulted in an incredibly complex and refined Sauvignon Blanc 1155 Rutherford Napa Valley 2021.”

“The Cabernet Sauvignon Oak Knoll Napa Valley 2020 is full of nuance with tension, florals, earth and lush fruit. This wine is great now and is going to age nicely for the midterm.”

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 abundant winter rains have made this spring a colorful melange of green throughout Napa Valley. Bright yellow mustard plants between the rows of vines along with rye grasses, clovers, peas and other types of cover crop provide needed nutrients to the soil when they are plowed under in the late spring. In addition to using cover crops at the vineyards we farm, we also use a combination of alternate row and no-till techniques to disturb the soil as little as possible.

Our mindful vineyard practices serve as the basis of the wine we produce at our Napa Green certified winery. For this March 2023 Wine Club shipment, we've selected our Sauvignon Blanc 1155 Rutherford 2021 and Cabernet Sauvignon Oak Knoll Napa Valley 2020, part of our AVA portfolio founded by our Consulting Winemaker Andy Erickson.

Some grapes lend themselves to a variety of styles and Sauvignon Blanc is a great example. There is the “New Zealand” style, the “Sancerre” style and the “Bordeaux” style. At Alpha Omega, our winemakers took the best from each, the slight herbal edge of New Zealand, the brisk acidity of Sancerre and the oak aging of Bordeaux to create the 2021 vintage of our estate Sauvignon Blanc 1155. Sip this wine with a Pouligny-Saint-Pierre or Selles-sur-Cher cheese.

There is a lot of talk about climate change in Napa Valley, however, there are some positives to global warming. For instance, the cooler sub-appellations such as Oak Knoll in the southern half of Napa Valley were traditionally considered too cold to grow Cabernet Sauvignon to rival the upper valley AVA's. Viticultural advances and slightly warmer temperatures have now made this AVA ideal for balanced, complex Cabernet Sauvignon, as evidenced by our 2020 vintage. To highlight the deep, rich flavors of this wine, enjoy it with a Roncal or Pont-l'Évêque cheese.

Both wines will shine with Chef Jesse McQuarrie's exciting **Crispy Pork Belly with Red Lentils, Caramelized Curry Squash & Blood Oranges recipe**. Gather a few friends, open your bottles and watch the accompanying **video** to learn more about this month's wines from our winemakers and enjoy Chef Jesse's beautiful culinary presentation.

Cheers!



2023 IN-PERSON AND LIVE VIRTUAL TASTINGS EVENTS CALENDAR

FEB 25 ERA ELITE EXCLUSIVE
PREMIERE NAPA VALLEY PARTY

MAR 25 SPRING REVIVAL VIRTUAL TASTING

APR 29 ERA "EXTRAVAGANZA"

APR 30 ERA ELITE EXCLUSIVE
LIBRARY TASTING & LUNCH

MAY 6 ERA ELITE EXCLUSIVE
THOMAS VINEYARD TOUR & LUNCH

MAY 20 SPRING RELEASE
SAUVIGNON BLANC, ROSÉ & OYSTERS

JUNE 24 LUAU ON THE LAWN

JULY 8 ERA ELITE EXCLUSIVE
SLEEPING LADY VINEYARD TOUR & LUNCH

JULY 22 SMOKIN' SUMMER BBQ

AUG 26 FLAVORS OF SUMMER
& SINGLE VINEYARDS

SEP 9 ERA ELITE EXCLUSIVE
MARSTON VINEYARD TOUR & LUNCH

SEP 23 LOBSTER LUNCH

OCT 7 SEASON OF GIVING VIRTUAL TASTING

OCT 21 HARVEST CELEBRATION

NOV 11 SINGLE VINEYARD RELEASE PARTY

DEC 2 HOLIDAY GIVING CELEBRATION

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.



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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