



ALPHA OMEGA



WINE CLUB SEPTEMBER 2023

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega Family,

Our summer has been a busy one and a record setting one for two charities that align with our mission to support children's education and advances in medical technology.

Festival Napa Valley was a resounding success, with a record \$4.2 million raised at the Gala in July that will fund inspiring music education programs in our schools, free and affordable concerts for our community and scholarships for talented young artists.

July also featured our annual Wine Club event, Robin's "Almost Famous" BBQ that showcased Robin's prowess cooking whole hogs. That "long and slow" process makes for an absolutely delicious dining experience. Robins' horses monitored the culinary action as they hung out by the pond, while roping dummies became a highlight for many of our horse enthusiasts who attended.

This month we raise a glass to 43 years of the Community Health Foundation Napa Valley (formerly Collabria Care). As the honorary chairs at Reflect and Rejoice Gala and Auction we support the life changing programs of palliative services, the day program and hospice programs that are so important in every community.

Alpha Omega has been in the press a lot lately; the winery was recently named one of the "Top Ten wineries to visit now in the Napa Valley" by the Wine Enthusiast.

If we haven't seen you lately, please come enjoy some of our exciting 2021 vintage wines on the veranda with the fountains and captivating fall weather.

Cheers to harvest and to you for being an important part of our family!



Robin and Michelle Baggett
Vintners and Founders

PROPRIETARY RED SPRING MOUNTAIN DISTRICT NAPA VALLEY 2021

Mild temperatures punctuated this drought year with only a few heat spikes during the summer. The ideal weather of 2021, coupled with lower yields, produced wines that offer intense aromatics and flavors with excellent aging potential. Spring Mountain District Proprietary Red reveals the diversity of terroir and quality of one of Napa Valley's truly unique AVA's. Straddling the northern and eastern slopes of the Mayacamas directly behind the town of St. Helena, the vineyards of Spring Mountain reach 2,200 feet in elevation and feature a variety of different aspects with a mix volcanic and sedimentary soils.

Blend: 55% Merlot, 40% Cabernet Sauvignon, 5% Petit Verdot

Fermentation: 60% barrel fermented in French oak, 30% new barrels

Aging: 19 months in French oak, 40% new barrels

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

CABERNET SAUVIGNON NAPA VALLEY 2017

The 2017 vintage began with record precipitation in the late winter which helped vines persevere several heat spikes that occurred in June. Moderate summer temperatures preceded a dramatic heat wave in early September that prompted many Napa Valley winemakers to begin harvesting. Our winemaking team held steadfast, however, and were rewarded by moderate weather later in the month that allowed our vineyards to reach ideal ripeness. The 2017 vintage features grapes from eight different Napa Valley AVA's that includes valley floor, hillside and mountain vineyards we farm.

Blend: 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Merlot, 1% Petit Verdot

Fermentation: 94% barrel fermented in French oak, 40% new barrels

Aging: 22 months in French oak, 75% new barrels

Retail Price \$147.00 | Wine Club Price: \$117.60



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

2021 PROPRIETARY RED SPRING MOUNTAIN DISTRICT

“The diverse altitudes, aspects, soils and climate of Spring Mountain are very empowering to grapes like Merlot and Petit Verdot that play a key role in this wine which possesses great aging potential despite being very approachable now.”

2017 CABERNET SAUVIGNON NAPA VALLEY

“Ideal aging at the winery has allowed the elegant evolution of this powerful wine that’s starting to show complex herbs and spices, leather and tobacco along with its dense ripe fruit complimented by refined tannins.”

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,

September is a special month in the Napa Valley as the smell of fermenting grapes seems to pervade the entire valley. In addition to ongoing monitoring of fermentations in stainless steel tanks, Alpha Omega's winemaking team has the logistical challenge of managing hundreds of individual barrels full of fermenting red wines.

French oak barrel fermentation for red wines began at Alpha Omega with their first vintage in 2006. As one of the pioneers in this fermentation method for red wines in the Napa Valley, Alpha Omega has proven this labor-intensive process promotes an earlier integration of flavors in the wines while providing excellent structure for aging. Not all wines are completely barrel fermented, the goal of our winemaking team is to find that ideal ratio of barrel fermentation and stainless-steel tank fermentation for each red wine at Alpha Omega.

For our September 2023 Wine Club allocation, we present a pair of wines where barrel fermentation played an important role. Our 2021 Proprietary Red Spring Mountain District utilizes French oak barrel fermentation for 60% of the wine to compliment the 40% fermented in stainless steel. Barrel fermentation helps tame the powerful structure of Spring Mountain grapes while empowering the deep fruit character of this region in this blend of Merlot, Cabernet Sauvignon and Petit Verdot. Try this wine with a Tete de Moine cheese from Switzerland.

Our other wine this month is a treat from our cellar at Alpha Omega, the 2017 Napa Valley Cabernet Sauvignon "Library Series." In this case, barrel fermentation has helped provide the structure for this wine to reach six years of age in wonderful condition with plenty more years in sight! This wine features a blend of valley floor, hillside and mountain grown grapes from eight different AVA's in Napa Valley that seamlessly demonstrate the unique tapestry of terroirs in this valley. This aged Cabernet Sauvignon will pair wonderfully with a good Livarot cheese from Normandy.

Chef Jesse McQuarrie has fashioned a special late summer recipe to accompany these wines. His Grilled Caprese Steak with Zucchini and Fusilli Salad recipe features a perfect combination of summer vegetables and grilled steak that is a perfect match with both the Spring Mountain Proprietary Red and the Napa Valley Cabernet Sauvignon. We encourage you to gather a few friends, uncork the bottles, then swirl, sip and savor along with us and enjoy this video that gives you a guided tasting of both wines.

Cheers!



ALPHA OMEGA
CABERNET SAUVIGNON
THOMAS STONEHILL
NAPA VALLEY
2019

ALPHA OMEGA
CABERNET SAUVIGNON
NAPA VALLEY
2019

ALPHA OMEGA
CHARDONNAY
NAPA VALLEY
2019

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.



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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