

“Deeply complex and multi-faceted, the fruit-packed Grenache & Syrah 2017 puts both your olfactory senses and taste buds on overload.”



*Henrik Poulsen
Winemaker*

“The edges are now starting to round on the dense Proprietary Blend 2013, classically demonstrating how time softens even the most powerful and concentrated wines.”



*Jean Hoefliger
Consulting Winemaker*

WINE CLUB EVENTS 2019

May 18	1155 & Oysters
June 8	A 5-Year Affair to Remember
July 20	Sizzling Summer BBQ
September 14	Crush Fête #1
September 21	Crush Fête #2
September 28	Crush Fête #3
October 19	Harvest Wine Pairing Showcase
November 9	Single Vineyard Release Celebration
December 15	Holiday Giving Spree

To reserve space, email concierge@aowinery.com or call 707-963-9999. You'll want to do this as soon as possible since events fill to capacity very quickly.



ALPHA OMEGA



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Dear Alpha Omega family,

We've had some wonderful happenings this spring! In early March, we were so excited to open Alpha Omega Collective, the hottest new tasting room in downtown Napa. Come enjoy our wines at 1245 First Street, just across from the Archer Hotel. Visit www.AOCNapa.com for hours and more info.

In late March we hosted the inaugural SIP NAPA, part of a boutique music festival series called Songwriters in Paradise, on the lawn showcasing more than 20 Nashville songwriters and singers. You must put this event on your 2020 calendar! We were happy to donate \$10,000 of the proceeds to Notes for Education, a nonprofit that provides continued music education in Napa schools and supports arts education in Nashville as well.

It's a new ERA! We are all very excited to welcome one of Alpha Omega's founding winemakers, Henrik Poulsen, back to the AO family as head winemaker. Henrik has nearly 14 years of winemaking history working alongside Jean Hoefliger, who moved into a consulting winemaker position for us. I know many of you are very familiar with Henrik and his great winemaking talent. Please join us in welcoming him back.

We've rolled out our new ERA Elite benefits and enhanced the program with the introduction of ERA Elite preferred futures pricing on ERA and Single Vineyards. Ground shipping is now also included on all Alpha Omega purchases by ERA Elite members. And there's more! Keep your eye out for an email.

We hope to see you at Auction Napa Valley, celebrating the 75th anniversary of Napa Valley Vintners and taking place May 30 - June 2. ANV has invested \$185 million in Napa County nonprofits since 1981. This year's event is already a sell-out, but E-Bidder packages are available. Please visit www.auctionnapavalley.org for information.

Have a lovely summer enjoying your beautiful Alpha Omega wines!

Cheers,

Robin and Michelle Baggett
Vintners

GRENACHE & SYRAH NAPA VALLEY 2017



Rhône's two main varietals make for the perfect pair in our Grenache & Syrah Napa Valley 2017. Because of a 2017 Labor Day weekend heatwave, the already dense and concentrated Syrah, sourced from the cool climate Carneros AVA, was naturally big and fairly expressive. The lighter Grenache was more than willing to avail more of itself than in previous vintages to add just the right amount of freshness. The combination resulted in a wine with a beautiful, fruity entrance evolving on a silky mid palate that is ready to be enjoyed now or cellared.

Blend: 75% Grenache, 25% Syrah
Fermentation: 100% stainless steel tank fermented
Aging: 14 months, 95% French oak, 5% American oak; 60% new, 40% 1-year-old barrels
Vineyards: Carsi Vineyard (Yountville),
Songbird Vineyard (Carneros)

Retail Price: \$102 **Wine Club Price:** \$81.60

PROPRIETARY RED NAPA VALLEY 2013



Overall, 2013 was an epic Napa vintage due to a consistently warm summer and early fall uninterrupted by heat spikes and rain. As a result, the wines displayed extraordinary depth and concentrated tannins. The Proprietary Red Napa Valley 2013 from our Library Series was crafted with fruit from some of the region's finest vineyards, including Beckstoffer To Kalon Vineyard, Stagecoach Vineyard and Sunshine Valley Vineyard. This Bordeaux blend bursts with dark fruits, great structure and lengthy, silky tannins that are the signature of Alpha Omega wines.

Blend: 61% Cabernet Sauvignon, 32% Merlot, 7% Cabernet Franc
Fermentation: 50% barrel fermented, 50% stainless steel fermented, average of 35 days on skins
Aging: 22 months in 100% French oak, 70% new, 30% 1-year-old barrels
Vineyards: Beckstoffer To Kalon Vineyard and Beckstoffer Missouri Hopper Vineyard (Oakville), Sunshine Valley Vineyard (Oak Knoll District), Beckstoffer Las Piedras Vineyard (St. Helena), Sacrashe Vineyard (Rutherford), Stagecoach Vineyard (Atlas Peak), Newton Vineyard (Spring Mountain), Lyons Vineyard (Wild Horse Valley)

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

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.

Greetings Wine Club members,

At Alpha Omega, we've had an exciting couple of months beginning with a fantastic Spring Fling. We enjoyed seeing many of you there. How about that amazing Proprietary Red Napa Valley 2016 and lamb pairing? In April, our annual ERA Weekend was an absolute blast. We previewed ERA Napa Valley 2017 and a few of the 2017 Single Vineyard Cabernet Sauvignons plus raffled off two 3L bottles of ERA 2010 signed by winemakers Henrik and Jean at the ERA Extravaganza on Saturday. Congratulations to the winners! The following day, the ERA Elite Luncheon featured an educational blind tasting of ERA 2011 and Single Vineyards. Thank you to everyone who came out! We expect ERA 2017 to sell out so order your allocation soon.

We're coming upon the annual I155 & Oysters party, where we showcase our estate Sauvignon Blanc. We can't wait until June when we'll raise a glass to those members who celebrate their fifth year in our Wine Club. Get ready to kick up your heels! A complete listing of this year's remaining Wine Club events is on the back side. RSVP now to reserve your spot!

This month's Wine Club selections are the Grenache & Syrah Napa Valley 2017 and the Proprietary Red Napa Valley 2013 from our Library Series. Enjoy the Grenache & Syrah with pork loin or cacio e pepe pasta. Pair the Proprietary Red with a sous vide filet mignon or St. Marcellin cheese on a toasted baguette. Both wines have limited availability. You will want to purchase extra bottles because they will age well in your cellar for many years.

I hope that you enjoy this month's stellar offerings. Thank you for your support of Alpha Omega!

Chris Carmichael
Director of Wine Clubs and Private Clients