

“Brimming with natural acidity and layers of complex flavors, our Chardonnay Napa Valley 2017 is simply captivating.”

“Inspired by the great wines of Médoc, our Left Bank is an elegant mix of old and new world styles.”



*Henrik Poulsen
Winemaker*

WINE CLUB EVENTS 2020

February 8	Winter Wine Pairing Gala
March 21	Spring Fling BBQ
April 25	ERA Extravaganza
May 9	1155 SB & Rosé Bash
June 13	A 5-Year Affair to Remember
July 25	Sizzling Summer Luau
September 12	Crush Fête #1
September 19	Crush Fête #2
September 26	Crush Fête #3
October 18	Single Vineyard Showcase
November 14	Harvest Wine Pairing Dinner
December 6	Holiday Giving Celebration

To reserve space, email conciierge@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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ALPHA OMEGA

January 2020

Dear Alpha Omega family,

Cheers to a very Happy New Year and new decade, 2020! What an incredible time to reflect on the last decade in preparation for designing new successes for this decade.

2020 is said to be a year of the beginning of a new journey. When you wake up each morning don't ask yourself, "What am I worth?" Ask yourself, "What is my value?" The latter is a question all of us at Alpha Omega always ask ourselves. How can I be of service to others? How can I create a better product, a better experience for our customers? We all have value. Take this decade to share your incredible value with good deeds for others.

In 2019, Alpha Omega supported more than 100 charities and helped raise \$400,000. Last month, at our 3rd annual Holiday Giving Celebration, our wonderful Wine Club members brought hundreds of unwrapped toys for us to donate to Sonoma County families affected by the recent Kincade Fire. Thank you for your generosity!

As supporters and a board member of the St. Helena Hospital Foundation, we were very proud to see our hospital, Adventist Health St. Helena, begin construction of its Cardiovascular Suite, a new hybrid operating room, and open a center with the most comprehensive breast screening equipment in Napa County.

Lastly, Alpha Omega was honored to have Entertainment Tonight film a full segment of its show during the Napa Valley Film Festival at the estate. How fun it was to see Winemaker Henrik Poulsen on camera as the co-hosts did punch downs in the tank room.

Wishing you the best this decade!

Robin and Michelle Baggett
Vintners

CHARDONNAY NAPA VALLEY 2017



Our Chardonnay Napa Valley 2017 is another great example of the balanced style that grapes grown at cooler sites in Napa Valley can provide. Our winemaking team relies on natural high acidity to craft a fresh, honest expression of the flavors and aromatics of this noble variety and delivers a wine that not only pairs well with a meal, it also delivers a full palate of pleasure by itself. With the ideal growing conditions in 2017, we believe this is one of our best whites to date.

Blend: 100% Chardonnay
Fermentation: 95% barrel fermented, 5% stainless steel tank fermented *Sur lie*
Aging: 18 months, 100% French oak; 35% new, 65% 1-year-old barrels
Vineyards: Los Olivos (Jameson Canyon), Drew (Mt. Veeder)

Retail Price: \$80 **Wine Club Price:** \$64

LEFT BANK NAPA VALLEY 2017



With inspiration from the two famous opposite banks in Bordeaux and implementing all the five noble varieties allowed there, we created two expressions of Napa Valley in our Left Bank Napa Valley 2017 and Right Bank Napa Valley 2017, which will ship later this year. By using different proportions of the grapes during the blending process, our winemaking team crafts two wines that share similar traits yet still are distinctively different. Inspired by the wines from Médoc (the left bank of Bordeaux), the blend is primarily based on Cabernet Sauvignon with Merlot as the secondary component.

Blend: 63% Cabernet Sauvignon, 17% Merlot, 13% Cabernet Franc, 4% Malbec, 3% Petit Verdot
Fermentation: 90% barrel fermented, 10% stainless steel tank fermented
Aging: 20 months, 100% French oak; 80% new, 20% 2-year-old barrels
Vineyards: Newton (Spring Mountain District), Sklar (Oakville), Hirondele (Stags Leap District), Keller (Coombsville), Soltan (Oak Knoll District), Oakville 88 (Oakville), Tattered Flag (Oak Knoll District), Flora Springs (Rutherford)

Retail Price: \$106 **Wine Club Price:** \$84.80

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.

Dear Wine Club members,

Happy New Year! We are excited about the array of Wine Club events for 2020. The calendar is on the back page of this month's Wine Club insert and on the website. Mark your calendars and make your reservations now for any of the festivities since we have a history of selling out. We look forward to you joining us at multiple celebrations.

This January 2020 Wine Club shipment brings you our Chardonnay Napa Valley 2017. Rich and smooth from its 18 months in French oak, this wine is one you will want to purchase extra bottles of because of its incredible versatility. Two California cheeses which pair nicely with this wine are Point Reyes Toma (cows' milk) and Andante goat cheese from Petaluma.

We always appreciate suggestions from our Wine Club members. This year, we have crafted two new wines comparable to one of the most famous Old World wine regions of Bordeaux, a Left Bank wine and a Right Bank wine. For this shipment, our winemaking team created Left Bank Napa Valley 2017, a Cabernet Sauvignon-dominant wine utilizing vineyards with similar terroir and climate, very distinctive to that of the Left Bank of Bordeaux. This wine pairs well with a cheese like Seascapes, a blend of cows' and goats' milk, from Aptos, on California's Central Coast.

Share these wines with friends and create lasting memories. Thank you for your incredible support of Alpha Omega and our entire family!

Chris Carmichael
Director of Wine Clubs and Private Clients