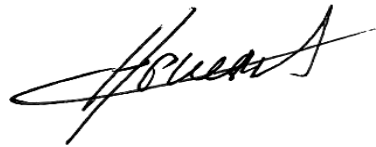


2020 WINE CLUB
VIRTUAL TASTINGS

Wednesdays	Wine Down Wednesdays 5:00 P.M. Instagram Live/Facebook Live
Fridays	Final Final Fridays 5:00 P.M. Instagram Live/Facebook Live
August 8	AIM Celebration July Club Wines Live Virtual Tasting
September 26	Live Virtual Tasting & Luau
October 17	Harvest Celebration September Club Wines Live Virtual Tasting
November 14	Single Vineyard Live Virtual Tasting
December 12	Holiday Giving Live Virtual Tasting

"There is a seductive complexity in Cabernet Franc that makes it extremely versatile in the cellar, either on its own or in blends with other Bordeaux varieties."

There's a reason why some of the most famous wines in the world are blends of Merlot and Cabernet Franc, these two grapes form the perfect duet."



*Henrik Poulsen
Winemaker*

Join virtual experience hosts winemaker Henrik Poulsen, Master Sommelier Bob Bath, Virtual Ambassador Barrett Spiegel, Vineyard Manager Joel Antonio and Vintners Robin and Michelle Baggett and special guests for one of our many live virtual tasting experiences. To reserve space for future events, email concierge@aowinery.com or call 707-963-9999.



ALPHA OMEGA

1155 Mee Lane @ Hwy 29
St. Helena, CA 94574
Rutherford AVA
707-963-9999
www.aowinery.com



ALPHA OMEGA

JULY 2020

Dear Alpha Omega family,

We sincerely hope you are doing well during these unique and challenging times. Thank you for answering our calls, responding so positively to our emails, participating in our virtual tasting experiences and visiting us since we resumed tastings last month.

Our two lovely and spacious terraces are open daily for outdoor tasting experiences. We are operating under the strict guidance of federal, state and local government agencies, the Napa Valley Vintners and Wine Institute as far as following proper protocols to help keep our team and guests safe. At the same time, we are working hard to deliver the beautiful experience you expect at Alpha Omega.

Sanitized chairs and tables are placed at least 10 feet apart. We have masks for all guests, and personal takeaway hand sanitizer at each table. New to the estate are several cabanas on the Vineyard Terrace for private tastings. Reserve yours for your next trip.

The virtual tasting experiences we began in the spring have been so well-received by you that we are continuing them. We are truly more excited than ever to be able to share the flavors of Napa Valley with all who cannot travel to see us. And, we are pleased to offer complimentary, live virtual tastings of our Wine Club wines, along with a food pairing, the month after the wines ship.

On July 8th, we partnered with the V Foundation for Cancer Research and the V Wine Celebration for a fundraising virtual tasting experience. Special guests included Scott Hamilton, Joe Theismann and V Foundation Scientific Advisory committee member Dr. Olja Finn.

Please visit the [Wine Club](#) section on our website to sign up for these virtual experiences and to review previous ones. We hope to see you on August 8th for our next virtual tasting!

Warmest Regards,

Robin and Michelle Baggett
Vintners

CABERNET FRANC NAPA VALLEY 2018



Our 100% Cabernet Franc always delights fans of this varietal. With the 2018 vintage being hailed as one of Napa Valley's finest due to the favorable growing conditions, the Cabernet Franc Napa Valley 2018 is taken up a notch. The exuberance of this varietal shines in this wine, which showcases flavors from a range of sub-appellations stretching from the mountain slopes to valley floor. This wine was crafted by our winemaking team for immediate gratification as well as a long life in cellars.

Blend: 100% Cabernet Franc
Fermentation: 60% barrel fermented,
40% stainless steel tank fermented
Aging: 20 months in French oak,
75% new, 25% 1-year-old barrels

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

RIGHT BANK NAPA VALLEY 2018



We pay homage to the Saint-Émilion region in Bordeaux with our Right Bank Napa Valley 2018. Our winemaking team delighted in blending this wine, which was made using a vast selection of different coopers, all French oak of course, with a range of toasting levels and sourced from various forests throughout the country. The final result is our version of the perfect match of Merlot and Cabernet Franc.

Blend: 59% Merlot, 41% Cabernet Franc
Fermentation: 80% barrel fermented,
20% stainless steel tank fermented
Aging: 22 months in French oak,
80% new, 20% 1-year-old barrels

Retail Price: \$104 **Wine Club Price:** \$83.20

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,

Warm and dry – two words a grapevine loves this time of year as it focuses its energy on ripening grapes in this beautiful Napa Valley weather without the interruption of rain. There are over 10,000 different varieties of vitis vinifera. Five of them, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot, seem to be on everyone's top 10 list perhaps because these five varieties can be so compelling by themselves or when combined with one another. The July 2020 Wine Club offering features one of those varieties, Cabernet Franc, in both wines.

Cabernet Franc is probably the “best supporting actor” in the wine business. It seems to make every wine it is blended into that much better. This is definitely the case with our Right Bank Napa Valley 2018, a wine inspired by the wines of Saint-Émilion and Pomerol. Merlot is the predominant variety in the Right Bank, but Cabernet Franc acts as the perfect “wing man,” giving the final blend a depth and a richness that Merlot can't always accomplish on its own. A semi-hard cheese like fontina or Taleggio match the richness of the wine, which really comes to life with seared tuna and olive tapenade.

On the other hand, don't forget that Cabernet Franc is the father of Cabernet Sauvignon and loves the opportunity to step into a leading role. Our Cabernet Franc Napa Valley 2018 has a backbone and a complex mixture of dark and red fruits that tempt now, but this wine will improve dramatically in the next three to four years. Manchego or gruyere cheese soften the youthful tannins of this wine, which also pairs beautifully with grilled lamb loin and roasted garlic.

We hope you share these wines with friends and create lasting memories.

Cheers,

Bob Bath
Master Sommelier