

“The Sauvignon Blanc 1155 2018 is a seamless balance of intense, ripe fruit and natural high acidity.”

“Dense, layered and perfectly balanced, the Petit Verdot & Cabernet Franc 2017 is a smorgasbord of flavors and aromatics.”



*Henrik Poulsen
Winemaker*

WINE CLUB EVENTS 2020

April 25	ERA Extravaganza
May 9	Sauvignon Blanc 1155 & 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 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

MARCH 2020



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Dear Alpha Omega family,

Spring's awakening has revealed a lot of wonderful things happening in our valley.

In January, the Rutherford Dust Society received much well-deserved attention when it became the first AVA association to achieve 100% participation in the Napa Green Land certification program. How apropos with April 22, 2020 marking 50 years of Earth Day.

Our winemaking team paid homage to the Rutherford Dust Society, which celebrated its 25th anniversary last year, by designing a Rutherford-themed lot for February's Premiere Napa Valley Live Auction. We called this special, one-of-a-kind wine Thomas III, a marriage of Cabernet Sauvignon from two historically-significant Rutherford sites: our very own Thomas Vineyard on the Mayacamas Mountains hillside and Beckstoffer Georges III Vineyard on the valley floor. Following the auction, which raised \$3.9 million dollars for Napa Valley Vintners, we hosted our annual, trade-only after-party and invited our ERA Elite members to join the coveted celebration with a special private lounge set with our beautiful ERA and Single Vineyard wines.

In February, we also were invited to once again pour our fantastic wines at exclusive player events during the AT&T Pebble Beach Pro-Am. The Monterey Peninsula Foundation puts on this golf tournament and in 2018-19 distributed \$15.6 million to local nonprofits! We hope you will join us at Alpha Omega's next big event, the 2nd annual Songwriters in Paradise music festival. We host the second night of SIP Napa, taking place April 2-5, 2020. Get one of the few VIP passes still available at www.songwritersinparadise.com/the-event. Help us raise funds for Notes for Education, which supports children's music education programs in Napa and Nashville.

We look forward to a country good time with you next month!

Best Regards,

Robin and Michelle Baggett
Vintners

SAUVIGNON BLANC 1155 NAPA VALLEY 2018



Our 1155 estate vineyard surrounds our terrace and fountains and takes its name from the address of our winery. The Sauvignon Blanc grown here was harvested September 5. Our winemaking team crafted this wine with a dollop of Sémillon for richness and 12 hours on skin before pressing and barrel fermenting. The complex and aromatic flavor profile features citrus balanced with bright acidity and freshness. This small-production wine, a perfect toast to the warmer weather ahead, always sells out a little sooner than we would like.

Blend: 97% Sauvignon Blanc, 3% Sémillon
Fermentation: 100% barrel fermented
Aging: 16 months, 97% French oak;
3% acacia; 30% new, *sur lies fine*
Vineyards: Alpha Omega 1155 (Rutherford),
Barnoli (Calistoga), Bentz (Pope Valley)

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

PETIT VERDOT & CABERNET FRANC NAPA VALLEY 2017



Cabernet Franc and Petit Verdot, two varietals often used in small quantities in red blends, pair perfectly in our Petit Verdot & Cabernet Franc Napa Valley 2017. Framed by the very dense and structured Petit Verdot, a myriad of aromas in Cabernet Franc blend beautifully to create a multi-layered wine of big proportions, yet still balanced. Fruit from the valley floor, hillside and mountain are featured in this winning combination, always a favorite for our Wine Club members and staff.

Blend: 65% Petit Verdot, 35% Cabernet Franc
Fermentation: 92% barrel fermented,
8% stainless steel tank fermented
Aging: 20 months in 100% French oak;
75% new, 25% 1-year-old barrels
Vineyards: Hirondelle (Stags Leap District),
Sunshine Valley Vineyard (Oak Knoll District),
Stagecoach (Atlas Peak), Newton
(St. Helena), Partridge (St. Helena)

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,

Spring is just around the corner and budbreak will be here before we know it. Unseasonably warm days and chilly nights in early February set the scene for our sold-out Winter Wine Pairing Gala. Thank you to everyone who joined us for a beautiful evening filled with the warmth of fine wine, food and friendship.

We are excitedly preparing for our al fresco Wine Club events beginning with the Spring Fling BBQ by Vintner Robin Baggett on March 21 followed by ERA Weekend April 25-26 where we will introduce our latest release of our flagship wine with you.

This March 2020 Wine Club shipment includes Sauvignon Blanc 1155 Napa Valley 2018 and Petit Verdot & Cabernet Franc Napa Valley 2017, a remarkable blend of two of our most popular club wines. Both will drink beautifully now.

I always look forward to the release of our Sauvignon Blanc 1155, a truly special wine and one of my favorites. This wine pairs beautifully with crustaceans and mollusks. I hope you enjoy this Sauvignon Blanc as much as I do.

The Petit Verdot & Cabernet Franc Napa Valley 2017, a great marriage of two very aromatic varieties, is everything you would want in a wine when grilling or BBQing. We only produced 600 cases of this wine. Because both wines will sell out quickly, we encourage you to purchase more now before it disappears.

Thank you for your constant support of Alpha Omega and cheers to spring!

Chris Carmichael
Director of Wine Clubs and Private Clients