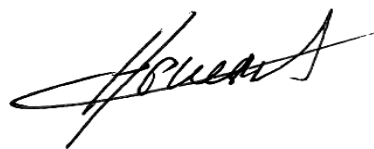


“The Malbec 2018 is brimming with fruit and may very well be our best expression of this noble varietal to date.”

“I fear people will put the Cabernet Sauvignon 2018 too deep in their cellars and miss out on this wine’s seductive youthfulness.”



*Henrik Poulsen
Winemaker*

2020 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
September 26	Luau on the Lawn Live Virtual Tasting
October 17	Harvest Celebration September Club Wines Live Virtual Tasting
November 14	Thanksgiving Live Virtual Tasting
December 12	Holiday Giving Celebration Live Virtual Tasting

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



ALPHA OMEGA

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St. Helena, CA 94574
Rutherford AVA
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www.aowinery.com



ALPHA OMEGA

SEPTEMBER 2020

Dear Alpha Omega family,

We want to give a big shout out to our amazing Alpha Omega team, which has remained steadfast during the most trying of times. Their huge hearts and desire to give each one of our guests the best experience, given so many challenges, is evident in the kind words of support our Wine Club members and other customers share with us.

The popularity of our live virtual tastings continues, and the July edition with our club wines was a huge success. We enjoy seeing the recommended pairing dishes you prepare. Join us October 17th for our next Wine Club wines experience featuring our September shipment, a food pairing and a first-hand look at production of the 2020 vintage from our crush pad.

On September 26, we will bring aloha into your home with our Luau on the Lawn Live Virtual Tasting pairing dances of four Pacific islands with each wine alongside a live Hawaiian food pairing demonstration by Hawaiian Chef Tom Wong, a professor at the Culinary Institute of America Greystone. We hope to see you in your best aloha attire!

The next day we will welcome Rolls-Royce to Alpha Omega for its Rolls-Royce Ghost 2021 Reveal. We expect to wrap harvest, which began early this year, in mid-October. Rest assured that we will not use any grapes affected by smoke taint, just like we did not in 2017 either. Based on early test results, our winemakers are cautiously optimistic that the impacts on the 2020 vintage are far less severe than in 2017. And, they anticipate 2020 could be our finest vintage ever for white wines.

We look forward to seeing you with family and friends at our virtual tastings! Take care of each other!

Warmest Regards,

Robin and Michelle Baggett
Vintners

MALBEC NAPA VALLEY 2018



In the phenomenal 2018 vintage, Malbec, an often over-looked varietal, thrives. Having access to vineyards spread throughout Napa Valley provides our winemakers with a plethora of ingredients to handcraft wines. Sourced from four different and very distinct AVAs, respectfully fermented with the intention to allow the varietal's true character to show, our Malbec Napa Valley 2018 highlights the multi-faceted and juicy expression of this old Bordeaux grape.

Blend: 100% Malbec
Fermentation: 40% barrel fermented,
60% stainless steel tank fermented
Aging: 18 months in French oak,
80% new, 20% 1-year-old barrels

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

CABERNET SAUVIGNON NAPA VALLEY 2018



Our winemakers have a hard time containing their excitement over the 2018 vintage in general and our Cabernet Sauvignon in particular. Firing on all cylinders in terms of intensity and with aromatics that can be smelled from a distance, the Cabernet Sauvignon Napa Valley 2018 is also a study in balance and structure. A certain understated elegance indicates this wine will provide great tasting at an early age.

Blend: 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Petit Verdot, 1% Merlot
Fermentation: 70% barrel fermented,
30% stainless steel tank fermented
Aging: 22 months in French oak,
75% new, 25% 1-year-old barrels

Retail Price: \$108 **Wine Club Price:** \$86.40

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,

September in the Napa Valley is downright exciting. Each day the aroma of fermenting grapes seems to grow stronger as you drive down Highway 29. That lovely aroma is certainly present this year as dry and warm conditions in 2020 have produced an earlier than normal harvest. An early start can certainly be a good thing by naturally spreading out the harvest over a longer, more manageable period of time.

This is a great time to visit and witness the barrel fermentation program Alpha Omega helped pioneer in Napa Valley. Seeing a room full of barrels sitting on end - rather than on their sides - with each barrel going through fermentation, is quite a sight. Amazingly, this barrel fermentation process does not create a wine with more oak flavor; it produces a richer, more concentrated wine.

Both September 2020 Wine Club selections feature barrel fermented wines. Our Malbec Napa Valley 2018 is 40% barrel fermented and displays a firmness of structure that's primarily a result of blending in fruit from mountain vineyards such as Cordes Vineyard in the Atlas Peak appellation. If you plan to uncork this wine in the near future, decant it for a few hours and then enjoy it with a harder, saltier cheese such as Pecorino Romano. For a main course, try barbecue lamb shanks.

Our Cabernet Sauvignon Napa Valley 2018 showcases grapes selected from some of our top vineyards in the Oakville, St. Helena, Atlas Peak and Rutherford appellations and was 70% barrel fermented. The freshness, purity and concentration of this wine explains why the Napa Valley might be the best place on the planet for the Cabernet Sauvignon grape. You'll love this wine with Manchego or Beaufort cheese, but it truly rises to the occasion with herb-braised short ribs.

Enjoy these wines with friends!

Cheers,

Bob Bath

Master Sommelier