

### ALPHA OMEGA



# WINE CLUB SEPTEMBER 2021

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

Harvest and fall have arrived, and the beautiful smell of the clusters leaving the vines is in the air. We hope you'll join us at our Harvest Celebration Dinner on October 9th when we raise a glass to another harvest season and at our highly anticipated Single Vineyard Release Party on November 13th.

We have truly enjoyed clinking glasses with many of you during our many in-person events this summer. Our memorable Wine Club events included a Smokin' Summer BBQ with a Baggett Ranch BBQ whole hog, a *bellisima* Italy in Napa dinner with Chef Nash Cognetti of Tre Posti, and a National Hispanic Heritage Month Celebration with Chef Thomas Keller's La Calenda catering, mariachi serenading our guests and our star vine whisperer, Vineyard Manager Joel Antonio, sharing his beautiful story of coming from a family of farmers.

Joining Joel and our winemakers in August for the launch of our first ERA Elite Exclusive "Walk in the Vineyard" series was quite the experience with education and a four-course, wine paired lunch at our Thomas Vineyard in Rutherford. We'll do it again at Sleeping Lady Vineyard in Yountville on October 30th.

We supported performing arts, education in schools, and cancer research by hosting at the winery performances by award-winning artists for these three charities: Festival Napa Valley, SIP NAPA, and V Foundation for Cancer Research. Both of us are very involved with these nonprofits, Robin as FNV Chair and Michelle as the 2021 Vintner Ambassador for the 23rd Annual V Foundation Wine Celebration, which raised more than \$12 million this year.

The flurry of events has made the weeks fly by. It's not too early to start thinking about gifting. Plan ahead to allow time to have your bottles etched. Or gift a private virtual tasting, which we continue to offer along with quarterly live virtual tastings. We hope to see you at our Giving Thanks live virtual tasting on November 6th. Invite friends to join you, and let's give thanks together!

Best Regards,

Room Michelle

Robin and Michelle Baggett Vintners

#### CABERNET FRANC NAPA VALLEY 2019

Melding the stunning 2019 vintage with Cabernet Franc, a varietal garnering much deserved attention, creates our beautiful 100% Cabernet Franc Napa Valley 2019. The exuberance of this varietal shines in this wine, which showcases rich blackberry and red plum flavors from a range of sub-appellations stretching from the valley floor to hills of Atlas Peak. This limited production wine with a soft and generous entry and powerful, long finish 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 in 50% new French oak, 40% stainless steel tank fermented Aging: 20 months in French oak, 40% new, 40% 1-year-old, 20% 2-year-old barrels Retail Price: \$110 | Wine Club Price: \$88

#### CABERNET SAUVIGNON OAK KNOLL NAPA VALLEY 2019

Debuting as the first Wine Club selection from our new AVA series, the Cabernet Sauvignon Oak Knoll Napa Valley 2019 hails from the AVA that boasts the longest growing season in the valley due in part to its position at the southern end of Napa Valley that allows for a strong marine influence from the San Pablo Bay, foggy mornings and cool summer nights. The naturally long hang time for fruit leads to the fresh and vibrant red and black cherry nose in this wine, which flows seamlessly on the palate.

Blend: 94% Cabernet Sauvignon, 5% Malbec, 1% Cabernet Franc

Fermentation: 50% barrel fermented in 60% new French oak, 50% stainless steel tank fermented

Aging: 20 months in French oak, 30% new, 50% 1-year-old, 20% 2-year-old barrels

Retail Price: \$155 | Wine Club Price: \$102

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 <u>acquire@aowinery.com</u>.



"Inviting, silky and rich without being heavy, the Cabernet Franc 2019 shows why this variety is highly sought after in Napa Valley right now."

"The cooler climate Oak Knoll District AVA brings pure and expressive red fruit characters that really sing in the glass."

- Matt Brain, Winemaker





Greetings Wine Club member,

Another harvest season in Napa Valley is upon us! What started in early spring with bud break is now coming to fruition or should I say fruit-ition? The biggest challenge during harvest is the identification of what is ready to pick and when to pick it. In some cases, we must pick the same vineyard several times to get each berry at just the right level of ripeness. In addition, at the winery we use an optical sorter that examines each grape for its color and size, rejecting those berries that don't fit our specifications. The bottom line is the optical sorter provides Alpha Omega Winemaker Matt Brain perfect grapes to turn into the wine you will enjoy in a couple of years.

The two wines featured wines in this September 2021 shipment are great contrasts in style. Our Cabernet Franc Napa Valley 2019 is the ideal poster child for the variety. The signature plum and blueberry fruits are complemented by a rich, dark, earth character. This Cabernet Franc is a touch softer than our Cabernet Franc 2018, making it a perfect foil for pasta e fagioli, a hearty Italian soup. Cheese lovers will be delighted to sip this wine with Tête de Moine or Roncal cheese.

The Oak Knoll District appellation is in the southern, cooler part of the Napa Valley. Historically known for white grapes, Alpha Omega has been a pioneering force for red wines in this region, evidenced by our Cabernet Sauvignon Sunshine Valley Vineyard. The Cabernet Sauvignon Oak Knoll 2019 in this shipment is another example of why we feel so strongly about this AVA. This wine has a great balance of powerful fruit and tannin, a perfect recipe for a wine to age well. Speaking of recipes, try this wine with a grilled lacquered rib eye and taste the wine and the steak come alive! For a great cheese pairing, opt for Gaperon or Coulommiers.

Enjoy the fall season!

Cheers,

Bot batt MS

Bob Bath Master Sommelier



# VIRTUAL TASTINGS

#### 2021 LIVE VIRTUAL TASTINGS AND IN-PERSON EVENTS CALENDAR

- FEB. 13 MARDI GRAS IS FOR LOVERS\*
- MAR. 13 ST. PATRICK'S DAY\*
- APR. 10 SPRING REVIVAL\*
- MAY 16 NATIONAL BBQ MONTH\*
- JUNE 12 SUMMER SOLSTICE\*
- JULY 10 LUAU ON THE LAWN\*
- JULY 10 ERA ELITE EXCLUSIVE LUAU ON THE LAWN WATCH PARTY
- JULY 24 SMOKIN' SUMMER BBQ
- AUG. 14 ITALY IN NAPA DINNER
- AUG. 28 ERA ELITE EXCLUSIVE THOMAS VINEYARD TOUR AND LUNCH

SEPT. 11NATIONAL HISPANIC HERITAGE<br/>MONTH CELEBRATIONOCT. 9HARVEST CELEBRATION DINNEROCT. 30ERA ELITE EXCLUSIVE SLEEPING LADY<br/>VINEYARD TOUR AND LUNCHNOV. 6GIVING THANKS\*NOV. 13SINGLE VINEYARD RELEASE PARTYDEC. 4HOLIDAY GIVING

Unless indicated as Virtual, event is in person and exclusively for Wine Club members and their guests.

\*Virtual event

JOIN OUR WINEMAKER AND HIS VIRTUAL TASTING TEAM FOR ONE OF OUR QUARTERLY LIVE VIRTUAL EXPERIENCES. TO RESERVE SPACE FOR ANY OF OUR EVENTS, EMAIL <u>CONCIERGE@AOWINERY.COM</u> OR CALL 707-963-9999.

LIVE AT	2ND WED.	WINE DOWN WEDNESDAYS 5 P.M.
5 SERIES	LAST FRI.	FINAL FINAL FRIDAYS 5 P.M.
		INSTAGRAM LIVE <u>@AOWINERY</u>
(TWICE MONTHLY)		FACEBOOK LIVE <u>@Alphaomegawinery</u>

Sip along with our hosts and ask questions as you learn more about our wines and vineyards during these informative and fun shows. Follow us on social media to stay abreast of the night's featured wine.



## THANK YOU!

For questions about shipments and/or special shipping instructions, please contact <u>wineclub@aowinery.com</u>

To view our Shipping Schedule, please visit www.aowinery.com/Wine-Club/Wine-Club-Shipments



#### ALPHA OMEGA

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