



ALPHA OMEGA



WINE CLUB MAY 2023

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES





Dear Alpha Omega family,

May is the month of movement in Napa Valley, and we are drawn outdoors by the longer days and warmer temperatures following a very chilly early spring. Because keeping our team healthy is of utmost importance to us, for the second consecutive year we are partaking in the Napa Valley Vine Trail's Loco-Motion, a fundraising and fitness challenge taking place May 1-31. In 2022, 53 of our employees participated and raised more than \$20,000 after recording more than 7,000 miles walking, hiking, running and cycling. We're challenging ourselves to beat our team numbers for 2023. You can follow our progress and pledge to support us [here](#).

As part of our commitment to sustainable farming, we recently began mounting owl and bat boxes throughout several of our vineyards. The boxes are not just a valuable habitat for these rodent- and insect-devouring creatures that are vital to many ecosystems but a valuable pest control for us. A family of barn owls can eat 1,000 to 3,000 rodents per season! Rodent control is a must in order not to lose vines.

Bottling our 2021 Single Vineyard Cabernet Sauvignons, Chardonnays and Sauvignon Blanc continues for the next two months. Our winemakers do an incredible job handcrafting these limited production wines in such a way to keep each unique and reflective of each vineyard's true characteristics. The cellar-must wines will rest comfortably in bottle as they continue to age and prepare to be released to you in the fall. Make plans to join us at the Single Vineyard Release Party on November 11th. Page 9 of this newsletter includes our entire 2023 events calendar, which is also available on our [website](#).

One of our favorite events, Luau on the Lawn, is quickly approaching on June 24th. We are truly excited to present this wine/food/entertainment experience at night for the first time – and with one of the top Samoan fire knife performers in the world! We hope to see you in your aloha attire next month. Or say hello to us any time at the winery. We love mingling with our guests!

Warmest regards,



Robin and Michelle Baggett

Vintners

## CABERNET SAUVIGNON MOUNT VEEDER NAPA VALLEY 2020

The 2020 growing season began with early budbreak following a dry winter and mild spring. Warm, sunny weather prevailed through September and produced red grapes with excellent ripeness and distinct fruit character as evidenced in our Cabernet Sauvignon Mount Veeder 2020, part of our AVA series launched by our Consulting Winemaker Andy Erickson. Winemaker Matt Brain calls Mount Veeder a “coastal forest tucked into the western side of Napa,” and the AVA’s characteristics shine through in this wine. Dense, full-bodied flavors of black cherry, anise, dark chocolate and cedar lead to a firm, long finish.

Blend: 100% Cabernet Sauvignon

Fermentation: 40% barrel fermented in second- and third-fill French oak barrels,

60% stainless steel tank fermented

Aging: 18 months in French oak, 25% new barrels

Retail Price \$170.00 | Wine Club Price: \$120.00

## CABERNET SAUVIGNON NAPA VALLEY 2020

A true snapshot of the 2020 vintage and the Napa Valley is reflected in our Cabernet Sauvignon Napa Valley 2020. The Napa Valley is one of the most complex geological wine regions in the world with an incredible diversity of soils and topography. To create this wine, our winemakers blended grapes from mountain, hillside and valley floor vineyards stretching from north to south and east to west. Each vineyard brings its own special character, and the diversity of our vineyard sources provides a wonderful palette of options in our winemakers’ blending process.

Blend: 83% Cabernet Sauvignon, 13% Merlot, 4% Cabernet Franc

Fermentation: 50% barrel fermented in second- and third-fill French oak barrels,

50% stainless steel tank fermented

Aging: 18 months in French oak, 25% new barrels

Retail Price \$117.00 | Wine Club Price: \$93.60



*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](mailto:acquire@aowinery.com)*



“Exemplifying this unique mountain forest appellation, our Cabernet Sauvignon Mount Veeder 2020 shows dynamic evergreen forest notes throughout a powerfully expressive and balanced tasting experience.”

“The Cabernet Sauvignon Napa Valley 2020 is well-structured, with excellent fruit and silky tannins but there’s an inspiring tension in this wine that means there’s more to come. It’s a very classic expression of Napa Valley Cabernet Sauvignon.”

A handwritten signature in black ink that reads "Matt Brain". The signature is written in a cursive, flowing style.

- Matt Brain, Winemaker







Greetings Wine Club member,

Grapevines are smarter than you think; they actually have more genes than humans. For example, grapevines know when to go dormant in the fall and when to “wake up” in the spring to begin their yearly cycle. Always looking ahead, grapevines begin the process of “flowering” or “bloom” nearly a year in advance. That process becomes a reality in May when the vine senses warmer, more consistent weather and gives the green light for tiny flowers to appear on each miniature grape. Not only do grapevines plan remarkably well, but they can “self-fertilize” their own flowers, and the number of successfully fertilized flowers is directly related to the number of grapes the vine will produce that year.

Of course, where the vine is located and the unique characteristics of each vintage will have an impact on the decisions a vine makes. In 2020, a warm, dry winter and mild spring season provided an early start that, when coupled with cool mornings and very warm days in the summer, led to an earlier than normal, smaller harvest and wines that have a seductive, early approachability.

Our selections for the May 2023 allocation, the Cabernet Sauvignon Mount Veeder Napa Valley 2020 and the Cabernet Sauvignon Napa Valley 2020, represent the vintage in two interesting ways: One is a single AVA and the other a combination of AVAs.

Mount Veeder is one of the most beautiful AVAs in Napa Valley. Stunning redwoods, windy roads and dramatic vistas belie the fertile soils and cooler growing conditions that produce wines with a sturdy backbone and concentrated flavors. A Comté or Provolone cheese will help soften the youthful tannins of this wine. The Cabernet Sauvignon Napa Valley is a beautiful mosaic of the region, showcasing grapes from a cross section of the AVAs where vineyards we farm are located. Try this wine with Saint-Nectaire or Brin d'Amour cheese.

Watching this [video](#) of our winemakers discussing these wines and Chef Jesse McQuarrie preparing a **Grilled Flank Steak with Warm Pecan Crusted Goat's Cheese and Red Wine Syrup** will truly inspire you to uncork your bottles, fire up the grill and sip along with them.

Cheers!







# 2023 IN-PERSON AND LIVE VIRTUAL TASTINGS EVENTS CALENDAR

FEB 25 ERA ELITE EXCLUSIVE  
PREMIERE NAPA VALLEY PARTY

MAR 25 SPRING REVIVAL VIRTUAL TASTING

APR 29 ERA "EXTRAVAGANZA"

APR 30 ERA ELITE EXCLUSIVE  
LIBRARY TASTING & LUNCH

MAY 6 ERA ELITE EXCLUSIVE  
THOMAS VINEYARD TOUR & LUNCH

MAY 20 SPRING RELEASE  
SAUVIGNON BLANC, ROSÉ & OYSTERS

JUNE 24 LUAU ON THE LAWN

JULY 8 ERA ELITE EXCLUSIVE  
SLEEPING LADY VINEYARD TOUR & LUNCH

JULY 22 SMOKIN' SUMMER BBQ

AUG 26 FLAVORS OF SUMMER  
& SINGLE VINEYARDS

SEP 9 ERA ELITE EXCLUSIVE  
MARSTON VINEYARD TOUR & LUNCH

SEP 23 LOBSTER LUNCH

OCT 7 SEASON OF GIVING VIRTUAL TASTING

OCT 21 HARVEST CELEBRATION

NOV 11 SINGLE VINEYARD RELEASE PARTY

DEC 2 HOLIDAY GIVING CELEBRATION

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

JOIN US FOR ONE OR MORE IN-PERSON OR LIVE VIRTUAL EXPERIENCES.  
TO RESERVE YOUR SPACE, EMAIL [RESERVATIONS@AOWINERY.COM](mailto:RESERVATIONS@AOWINERY.COM) OR CALL 707-963-9999.

## LIVE AT 5 SERIES

*(TWICE MONTHLY)*

2ND WED. WINE DOWN WEDNESDAYS 5 P.M.  
LAST FRI. FINAL FINAL FRIDAYS 5 P.M.  
INSTAGRAM LIVE [@AOWINERY](https://www.instagram.com/aowinery)  
FACEBOOK LIVE [@ALPHAOMEGAWINERY](https://www.facebook.com/alphaomegawinery)

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.



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# THANK YOU!

To view our shipping schedule, please visit  
[www.aowinery.com/Wine-Club/Wine-Club-Shipments](http://www.aowinery.com/Wine-Club/Wine-Club-Shipments)

Please share your comments with us at [aovintners@aowinery.com](mailto:aovintners@aowinery.com).

[reservations@aowinery.com](mailto:reservations@aowinery.com) is always available to answer  
questions and set up your memorable experience.



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