



ALPHA OMEGA



WINE CLUB MAY 2024



POPPIES – NAPA VALLEY

Dear Alpha Omega family,

Driving through the Napa Valley this time of year it's impossible to miss the beautiful hues of gold, orange and red California poppies that dot the landscape. This is an exciting time in our vineyards, March and April showers have given us May flowers, along with plentiful cover crops and flowering vines.

Celebrating the Napa Valley Vintners "Thirty Ways Thirty Days" during April we shared via Instagram a different sustainable effort at the winery throughout the month that demonstrated our commitment to preserving Napa Valley.

In late April, we celebrated Napa in Newport benefitting Cure Duchenne 10th Anniversary as Honorary Vintner Gala Chairs and helped host a magical weekend with many of our fellow Napa Valley vintners. This year's auction raised a record 1.5 million dollars and Napa in Newport has now raised over 10 million dollars in its first ten years!

During that same week, Alpha Omega hosted the opening night of Songwriters in Paradise, a uniquely crafted singer-songwriter festival designed to bring together the world's top songwriting and performing talent for intimate audiences around the valley. Since its inception in 2019, Songwriters in Paradise has raised over \$250,000 for the Napa community.

Alpha Omega wines were also showcased in April at the Destin Charity Wine Auction and at the Florence (South Carolina) Wine and Food festival. For a listing of our Wine Club and Alpha Omega supported events, please [click here](#).

Each year we recognize our Signature Wine Club and ERA Elite Club members with an ERA Extravaganza Weekend. This year featured a special barrel tasting of ERA 2022, along with a sneak peak of four Single Vineyard Cabernet Sauvignons, also from the 2022 vintage. Members feasted on ahi tuna scones, dungeness crab donuts, braised short ribs and smoked pork tenderloin. On Sunday, Winemaker Matt Brain enthralled our ERA Elite members with a rare vertical tasting of ERA 2010, 2011 and 2012, followed by a sumptuous wine paired lunch that included ERA 2006, our very first vintage!

Not to be missed, Luau on the Lawn is quickly approaching June 29. "Dance to the Flavors of Four Islands" is an evening event highlighted by four different performances and authentic Hawaiian cuisine paired perfectly with Alpha Omega wines. Don't forget your aloha attire!

We look forward to seeing you soon at the winery and sharing our generous hospitality, incredible setting and world class wines.

Warmest regards,



Robin and Michelle Baggett  
Vintners

## CABERNET SAUVIGNON OAK KNOLL DISTRICT OF NAPA VALLEY 2021

The Oak Knoll AVA is named after Joseph Osborne's vineyard that was planted here in the 1850's, one of the first spots in the Napa Valley to grow Cabernet Sauvignon. Located immediately north of the city of Napa, Oak Knoll's proximity to San Pablo Bay makes it one of cooler AVA's in the Napa Valley. In 2021, mild temperatures punctuated the growing season with only a few heat spikes during the summer months. Grapes from cooler appellations like Oak Knoll were harvested later and benefitted from the longer hang time and ripened perfectly, displaying great depth with distinct regional character.

Blend: 100% Cabernet Sauvignon

Fermentation: 50% fermented in French oak barriques, 40% new, 50% stainless steel tanks

Aging: 18 months in 50% French oak barriques, 40% new

Retail Price: \$170.00 | Wine Club Price: \$136.00

## CABERNET SAUVIGNON NAPA VALLEY 2021

This wine showcases a range of Napa Valley sub-AVA's that include mountain grown grapes from Atlas Peak, Mount Veeder and Spring Mountain District, hillside grown grapes from Rutherford and valley floor grown grapes from Oak Knoll District of Napa Valley, Coombsville, Oakville and St. Helena. The combination of these vineyards creates an evocative sense of place that could only be Napa Valley. Mild temperatures punctuated 2021 with only a few heat spikes during the summer months that led to early ripening and allowed us to harvest grapes here with incredible charm and intriguing complexity.

Blend: 87% Cabernet Sauvignon, 6% Cabernet Franc, 3% Petit Verdot, 2% Merlot and 2% Malbec

Fermentation: 40% barrel fermented in French oak barriques, 40% new, 60% stainless steel tanks

Aging: 21 months in French oak barriques, 30% new

Retail Price: \$119.00 | Wine Club Price: \$95.20



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

*Cabernet Sauvignon Napa Valley 2021*

*“With amazing balance and concentration, our Napa Valley Cabernet Sauvignon 2021 deftly captures the personalities of our valley floor, hillside and mountain vineyards in an exciting, ageable vintage.*

*Cabernet Sauvignon Oak Knoll District  
of Napa Valley 2021*

*“The cool growing conditions and long sunshine filled days of the Oak Knoll District of Napa Valley AVA shape the bright and juicy nature of this wine that showcases the potential of southern Napa Valley Cabernet Sauvignon.”*

- Matt Brain, Winemaker





Greetings from sunny Napa Valley!

Going “green” has become a very popular topic in the Napa Valley. Alpha Omega is a pioneer in “green” practices, evidenced by our wastewater systems that date back to the founding of the winery in 2006 and installation of solar panels in 2016, practices like these ultimately led to Alpha Omega receiving the prestigious “Napa Green” certification for our winery in 2017.

We continue to assess and implement new “green” philosophies like Regenerative Farming which involves returning crucial organic nutrients to the soil that are continuously being depleted through farming. One of these practices involves locating sheep in select vineyards to eat the cover crop. In doing so, the sheep lightly turn and aerate the soil and leave behind valuable waste that nurture microbes in the soil, versus using a tractor which compacts the soil, uses diesel fuel and leaves no valuable waste.

Our Cabernet Sauvignon Oak Knoll District of Napa Valley 2021 is a perfect example of astute farming practices. Once regarded as too cold for Cabernet Sauvignon, modern farming methods have transformed Oak Knoll into an excellent region for this variety. Try pairing this 100% Cabernet Sauvignon with a Mahon or Fontina cheese.

Our Cabernet Sauvignon Napa Valley 2021 perfectly encapsulates the unique characteristics of our valley floor, hillside and mountain grown grapes in an exceptional vintage. Utilizing all five of the classic Bordeaux red grape varieties, this wine is destined to age gracefully. Try this wine with a good Comte or Taleggio cheese which will soften its youthful tannins.

Chef Daniel Kedan, chef / professor at the Culinary Institute of America at Greystone in the Napa Valley has created a perfect pairing for both wines, Porcini Crusted Pork Tenderloin with a Strawberry Farrotto. The rich, earthy flavors of the porcini and cocoa flavored tenderloin pairs beautifully with the full, complex flavors of both Cabernet Sauvignons.

Don't forget to watch the short video that features a guided tasting of both wines. We encourage you to gather a few friends, uncork the bottles and swirl, sip and savor along with us.

Bon appétit!



[CLICK HERE](#) FOR CHEF DANIEL'S PORCINI CRUSTED PORK TENDERLOIN WITH A STRAWBERRY FARROTTO  
[CLICK HERE](#) TO VIEW THIS MONTH'S VIDEO

# WINE CLUB EVENTS CALENDAR 2024

FEB 24	ERA ELITE EXCLUSIVE PREMIERE NAPA VALLEY PARTY	JUNE 29	LUAU ON THE LAWN DANCE WITH THE FLAVORS OF THE ISLANDS
APR 27	ERA “EXTRAVAGANZA” EXPERIENCE	JULY 20	BAGGETT RANCH FAMILY STYLE “ALMOST WORLD-FAMOUS BBQ”
APR 28	ERA ELITE EXCLUSIVE ERA ELITE LIBRARY TASTING AND SEATED WINE PAIRED LUNCH	AUG 31	FIELD TO FORK FROM NAPA'S GARDENS
MAY 11	ERA ELITE EXCLUSIVE SLEEPING LADY VINEYARD TOUR AND SEATED WINE PAIRED LUNCH	SEP 7	ERA ELITE EXCLUSIVE MARSTON VINEYARD TOUR AND SEATED WINE PAIRED LUNCH
MAY 18	SAUVIGNON BLANC AND ROSÉ REVEAL WITH PAIRINGS FROM THE SEA	SEP 21	LOBSTER LOLLAPALOOZA
JUNE 8	ERA ELITE EXCLUSIVE THOMAS VINEYARD TOUR AND SEATED WINE PAIRED LUNCH	OCT 19	HARVEST JUBILEE
		NOV 9	SINGLE VINEYARD VINTAGE 2022 UNVEILING
		DEC 7	THE SEASON OF GIVING TOY DRIVE

[CLICK HERE](#) TO VIEW ALPHA OMEGA SUPPORTED SPECIAL EVENTS IN 2024

INSTAGRAM LIVE [@AOWINERY](#)

FACEBOOK LIVE [@ALPHAOMEGAWINERY](#)



ALPHA OMEGA

# 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 [info@aowinery.com](mailto:info@aowinery.com)

To visit, please contact us at [reservations@aowinery.com](mailto:reservations@aowinery.com)



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