

*“Our Chardonnay 2016 displays the brilliance of a diamond and the warmth of a ruby. In this cooler vintage, the acidity of the wine holds the aromatics and roundness to perfection.”*

*“The Proprietary Red 2016 is strength and elegance seamlessly combined. Depth tempered with nuance makes 2016 my favorite Alpha Omega vintage to date. Napa gets close to heaven with this vintage.”*



*Jean Hoefliger*  
*Winemaker*



ALPHA OMEGA

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ALPHA OMEGA

Dear Alpha Omega family,

We begin this first Wine Club letter of 2019 with a warm THANK YOU for being a part of our Alpha Omega family. You are appreciated more than words can express.

Hospitality is a personal and professional passion for both of us. Our incredible Alpha Omega team works diligently to bring you the best in care and hospitality. We strive to extend that same level of conscientiousness into the community.

With the 2017 North Bay Fires still fresh in our minds, our hearts went out to those affected by the recent Camp Fire in Butte County. We didn't hesitate to help. The Baggett Ranch BBQ Team made its way through the smoke to prepare more than 20,000 meals for first responders and displaced residents. Vince Sanchez of St. Helena's own Woodhouse Chocolate was part of this outstanding team. Hats off to them!

Our hats are also off to you, our compassionate club members, for donating approximately 500 toys to the Butte/Glenn County Toys for Tots at our Holiday Giving Party last month. Your generosity is the absolute embodiment of "it is better to give than to receive." What a blessing this day was at Alpha Omega.

On the right side of this insert is our 2019 Wine Club Events Calendar. Along with these wonderful gatherings, we invite you to join us at the following events this year:  
SIP NAPA March 22 [songwritersinparadise.com](http://songwritersinparadise.com)  
Auction Napa Valley May 30-June 2 [auctionnapavalley.org](http://auctionnapavalley.org)  
Festival Napa Valley July 12-21 [festivalnapavalley.org](http://festivalnapavalley.org)  
V Foundation Wine Celebration for Cancer Research August 1-4 [winecelebration.org](http://winecelebration.org)

We hope in this new year you achieve your dreams, allowing your passion to bring you motivation, inspiration and success.

Cheers to 2019!

Warmly,

Robin and Michelle Baggett  
Vintners

## CHARDONNAY 2016



Our Wine Club members' favorite Chardonnay was created from a winemaker's dream vintage. Thanks to ideal weather conditions, 2016 was a near-perfect growing season. We began picking whites in late August. With time on our side, we had the luxury of operating on our own schedule and we were able to choose our pick dates to ensure ideal ripening. The elegant finished product reveals aromas of salted caramel, gingerbread, cedar and butterscotch and leads to a palate packed with pink grapefruit, quince and honey. This finesse-driven Chardonnay, naturally fermented, unfined and unfiltered, embodies Meursault with a California accent.

**Blend:** 100% Chardonnay  
**Fermentation:** 100% barrel fermented, *sur lies*  
**Aging:** 16 months, 100% French oak;  
65% new, 35% 1-year-old barrels  
**Vineyards:** Los Olivos (Napa Valley),  
Parr (Knights Valley), Razi (Napa Valley)

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

## PROPRIETARY RED 2016



This Cabernet Sauvignon-dominated wine was crafted with a pure Napa Valley pedigree, with a nod to the blends of Bordeaux. Utilizing fruit from vineyards on the valley floor and in the mountains, stretching from north to south, we created a wine that truly represents the region's tremendous diversity and varying terroir. With a beautiful nose of thyme and lilac and a fresh, fruity entrance evolving on granular integrated tannins on the palate, our Proprietary Red is as intellectual as it is complex.

**Blend:** 73% Cabernet Sauvignon, 13% Merlot,  
9% Cabernet Franc, 5% Petit Verdot  
**Fermentation:** 81% barrel fermented,  
19% stainless steel fermented  
**Aging:** 22 months in 100% French oak;  
75% new, 25% 1-year-old barrels  
**Vineyards:** Green Valley (Coombsville), Kan (St. Helena),  
Mill Creek (St. Helena), Partridge (St. Helena),  
Spring Mountain (Spring Mountain),  
Newton (Spring Mountain), Sklar (Oakville)

**Retail Price:** \$104    **Wine Club Price:** \$83.20

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).

Greetings Wine Club members,

Happy New Year from Napa Valley! Here at the winery, with the epicure in mind, we've been busy designing a variety of exciting wine and cuisine events for this year. It's my pleasure to share the 2019 Wine Club Events Calendar with you so you can start making your plans to visit us. We look forward to your company often in 2019!

February 8	Balance of Flavors Feast
March 16	Spring Fling
April 27	ERA Extravaganza
May 18	Seafood Soirée
June 8	A 5-Year Affair to Remember
July 20	Sizzling Summer BBQ
September 14	Crush Fête #1
September 21	Crush Fête #2
September 28	Crush Fête #3
October 19	Harvest Wine Pairing Showcase
November 9	Single Vineyard Release Celebration
December 15	Holiday Giving Spree

We recommend you secure your seats now for the events you know you can attend. To reserve space, kindly email [concierge@aowinery.com](mailto: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.

As always, I welcome your calls and emails if I may be helpful. You can reach me by email at [ccarmichael@aowinery.com](mailto:ccarmichael@aowinery.com) and directly by phone at 707-302-1130.

Kindest regards,

Chris Carmichael  
Director of Wine Clubs and Private Clients