

“After tasting our Cabernet Sauvignon 2016 many times, I am continually surprised by the terrific texture framed in a beautiful structure. For me, this Cabernet Sauvignon is the best Cabernet made at Alpha Omega thus far because it displays a wide diversity of profile and aromas in an elegant wine.”

“The Sauvignon Blanc 1155 2017 is a great expression of Napa competing with Bordeaux whites. The freshness and fragrance of Sauvignon Blanc is wrapped in an exquisite envelope of depth and roundness due to the skin maceration and bâtonnage.”



Jean Hoefliger
Winemaker

WINE CLUB EVENTS 2019

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

To reserve space, please email 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.



ALPHA OMEGA



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Dear Alpha Omega family,

The blessing of rain this winter mixed with intermittent sunshine created the most vivid rainbows lingering over Alpha Omega and the valley. The rainbows' ends were kissed by a mix of glorious yellow mustard and intense valley and mountain greenery. A spectacular display of the earth's beauty.

The Napa River is flowing beautifully in Rutherford thanks to the nationally-recognized Napa River Rutherford Reach Restoration project started in 2002 by the Rutherford Dust Society. Twenty-eight Rutherford land owners generously donated over 18 productive and remarkably valuable acres of vineyards to repair 4.5 miles of the main stem of the river to improve habitat and reduce flood damage. A notable achievement worth spotlighting during the year commemorating the 25th anniversary of the Rutherford Dust Society – the oldest appellation association in Napa Valley – of which Alpha Omega is a proud member!

With Earth Month around the corner, we're excited to let you know that Alpha Omega is on a short list of wineries whose land and winery are both Napa Green certified. Napa Green is a comprehensive sustainability certification program emphasizing soil-to-bottle stewardship, protection and restoration of the Napa River watershed, reducing waste and carbon footprint, all while saving energy and water and being conscientious employers and good neighbors.

The awakening of the vines this spring reminds us to be thoughtful about our beloved planet Earth.

Warmly,



Robin and Michelle Baggett
Vintners

CABERNET SAUVIGNON 2016



2016 was a near-perfect growing season due to ideal weather conditions, giving Napa Valley another in a series of all-star vintages. Minimal heat spikes and idyllic temperatures allowed the clusters to ripen more slowly and protect their acidity level. From this gradual ripening, the wines from this vintage display balanced alcohol and intense aromatics. Our Cabernet Sauvignon was handcrafted from fruit grown in a range of exceptional Napa Valley terroirs and demonstrates how the region's tremendous soil diversity helps produce memorable wines.

Blend: 92% Cabernet Sauvignon, 4% Cabernet Franc, 3% Merlot, 1% Petit Verdot
Fermentation: 96% barrel fermented, 4% stainless steel fermented
Aging: 22 months, 100% French oak; 75% new, 25% 1-year-old barrels
Vineyards: Green Valley (Coombsville), Keller (Coombsville), Circle R (Atlas Peak), Partridge (St. Helena), Newton (Spring Mountain), Sklar (Oakville)

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

SAUVIGNON BLANC II55 2017



Our II55 estate vineyard, which surrounds our terrace and fountains, takes its name from the address of our winery. Twelve feet of heavy clay soil supplies a deep and prolific root system that allows for our Sauvignon Blanc to take temperature fluctuations in stride and ripen patiently. We crafted this wine to resemble a classic white Bordeaux, with 12 hours on skin before pressing and barrel fermenting to create a textured mouthfeel with density. This small-production wine always sells out a little sooner than we would like.

Blend: 100% Sauvignon Blanc
Fermentation: 100% barrel fermented, *sur lies*
Aging: 16 months, 98% French oak, 2% acacia; 30% new, 70% 1-year-old barrels
Vineyard: Alpha Omega II55 (Rutherford)

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

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.

Greetings Wine Club members,

We are moving into spring after a cold, wet winter. Although the rains were heavy, Winemaker Jean Hoefliger often reminds us that the January and February torrents will not affect the next vintage because the plants had no sap circulation and therefore were still in dormancy.

A drizzly February evening didn't put a damper on our Balance of Flavors Feast: Salt, Acid, Fat & Sweet dinner in the Barrel Cellar. What a lovely night of fine wine, exquisite food and stimulating conversation this was. Thank you to everyone who helped us kick off the new season in style at our recent Spring Fling.

We're looking forward to another festive ERA Weekend, taking place April 27 and April 28, and our Seafood Soirée on May 18. A complete list of our remaining 2019 Wine Club events is on the back side of this insert. We would love for you to join us at these gatherings, so please RSVP as soon as possible.

This month's Wine Club selections are the Sauvignon Blanc II55 Napa Valley 2017 and the Cabernet Sauvignon Napa Valley 2016, two of our most popular wines. We are excited to showcase the beautiful Sauvignon Blanc II55 with paella and oysters at our upcoming Seafood Soirée. Cheese lovers should opt for Vella Dry Jack with the Cabernet Sauvignon.

Please enjoy these wines with friends and family as you enjoy the spring season!



Chris Carmichael
Director of Wine Clubs and Private Clients