

“Often overlooked but originally one of the six red varietals allowed in a Bordeaux, Malbec is also thriving in Napa. This vintage remarkably shows the depth of its flavor profile.”



Henrik Poulsen

Winemaker

“2013 is considered by many as one of the greatest Napa vintages. Our Cabernet Sauvignon Signature Series is full of power and lushness. A few years of aging has revealed elegance and depth.”



*Jean Hoefliger
Consulting Winemaker*

WINE CLUB EVENTS 2019

September 14	Crush Fête #1
September 28	Crush Fête #2
October 5	Crush Fête #3
October 19	Harvest Wine Pairing Showcase
November 9	Single Vineyard Release Celebration
December 15	Holiday Giving Spree

To reserve space, 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,

It has been heartwarming to spend time with many of you this summer at so many charitable events.

We had a rocket blast of a summer! Celebrating 50 years of man landing on the moon, Festival Napa Valley, wine country's premiere arts charity event, showered us with another stellar 10 days of summer and the shining stars of this event were beautiful venues and star-studded music and cuisine.

In August, the 21st V Wine Celebration for Cancer Research in Napa raised \$7 million adding to its \$108 million. Thank you to the V Foundation's Scientific Cancer Research Advisory Board, a team of angels, for leading the charge to cure cancer!

Following the V events, we two-stepped into Rutherford Dust Society's Chili Ball Cook-Off where our Vintners, Growers and community members come together annually to raise funds for our St. Helena Volunteer Fire Department, Rutherford 4-H, Rutherford Cooperative Nursery School and Historic Rutherford Hall restoration. A beautiful day for our local community!

We sped to the waters of Lake Tahoe to share our fantastic wines at the Concours d'Elegance Boat Show and fundraiser at the historic Thunderbird lodge. The next week we treaded the waters of Pebble Beach for our Horses and Horsepower Concours d'Elegance Tour d'Elegance car parade viewing event with partners Rolls-Royce, Dom Pérignon, Black River Caviar, Robert Graham and Panerai watches at Cypress Stables.

Please join us for future events!

Robin and Michelle Baggett
Vintners

MALBEC NAPA VALLEY 2017



Another reiteration of this original Bordeaux varietal that really thrives in Napa's warm climate. The intense aromatics coupled with dense flavors once again show the charming side of this often over-looked grape. Although the planted acreage in Napa is somewhat scarce, our winemaking team has access to several plantings throughout the valley and were able to choose from several micro fermentations to masterly blend different expressions into a very balanced wine that underlines the juicy structure generally associated with Malbec.

Blend: 100% Malbec
Fermentation: 85% barrel fermented,
15% stainless steel tank fermented
Aging: 15 months, 100% French oak;
80% new, 20% 2-year-old barrels
Vineyards: Cordes (Atlas Peak), Ithaka (Rutherford),
Keller (Coombsville), Sunshine Valley
(Oak Knoll District), Tattered Flag (Oak
Knoll District)

Retail Price: \$106 Wine Club Price: \$84.80

CABERNET SAUVIGNON NAPA VALLEY 2013



A great example of the secondary aromas that naturally will develop in all our wines with some aging in the cellar. Stemming from a fairly moderate and uniform growing season, Cabernet Sauvignon 2013 was a favorite among our winemaking team early on. With an additional four years of aging in the cellar since the initial release, this wine has blossomed into another great example of Napa Valley Cabernet Sauvignon. While currently in a very enjoyable spot, this bottling also shows the tremendous aging potential of Napa wines in general and of Alpha Omega in particular.

Blend: 79% Cabernet Sauvignon, 14% Cabernet Franc, 6% Petit Verdot, 1% Merlot
Fermentation: 50% barrel fermented, 50% stainless steel, average of 35 days on skins
Aging: 22 months, 100% French oak,
70% new, 30% 1-year old barrels
Vineyards: Beckstoffer To Kalon (Oakville),
Beckstoffer Missouri Hopper
(Oakville), Beckstoffer Las Piedras
(St. Helena), Sklar (Oakville), Sacrashe
(Rutherford), Sunshine Valley (Oak
Knoll District), Stagecoach (Atlas
Peak), Newton (Spring Mountain),
Lyons (Napa)

Retail Price: \$119 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.

Greetings Wine Club members,

Time flies and another harvest season is already upon us. Enthusiasm for this year's crop abounds, and the winery has moved into a steady, 24-hour production pace.

Many of you joined us and experienced both grilled and bottled bliss in July at our annual favorite Sizzling Summer BBQ party. We invite you to join us at one of our upcoming Crush Fête celebrations. Space is limited so make your plans right away to be part of the festivities. To reserve your spaces, contact concierge@aowinery.com.

This September 2019 Wine Club shipment brings you two wines of very limited availability: Malbec Napa Valley 2017 and Cabernet Sauvignon Signature Series Napa Valley 2013. Our Malbec, with 600 cases produced, was made exclusively for our Wine Club. For the other selection, we thought ahead and held back a portion of our incredible Cabernet Sauvignon Napa Valley 2013 just for our members so we could demonstrate how well our wines age.

Our Malbec is ideally paired with lamb chops, steaks, or even a bleu cheese burger. Notes of redcurrant, wild strawberry and dark cherry will make your cookout a standout!

We think you'll agree the enclosed Cabernet Sauvignon is an incredible wine. The 2013 vintage was fantastic and has aged beautifully in our cellar. Drinkable now, this wine will continue to gracefully evolve for years.

We trust that you will enjoy this month's Wine Club shipment. As always, we appreciate the support you continue to show the team and the wines of Alpha Omega!

Chris Carmichael
Director of Wine Clubs and Private Clients