



ALPHA OMEGA

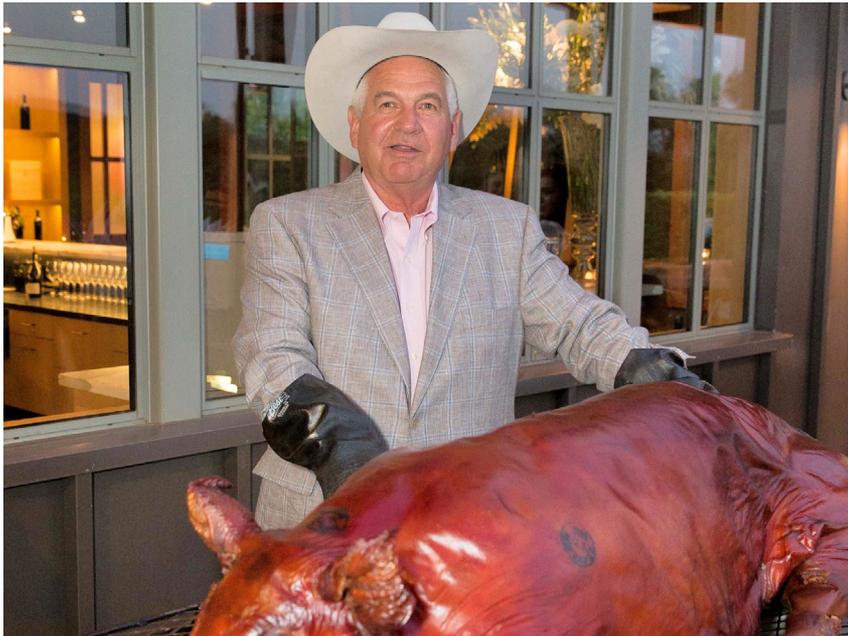


WINE CLUB JULY 2025 NEWSLETTER

Dear Alpha Omega Family,

As we pass from spring into summer—the halfway point of the vine growing season—we recognize Mother Nature’s gift of weather as perfect as the 2024 vintage. Summer days, rich with sunshine, encourage the vines to work hard, while cool nights and foggy mornings provide peaceful rest. It’s a perfect balance for our hand-tended vineyards as clusters begin to mature and reveal their bold color.

Summer began for Robin and me as Honorary Chairs of the iconic Auction Napa Valley. We are so proud of our Napa Valley community coming together to celebrate 45 years of giving back. This renowned wine event supports the health, wellness, and education of children and teens in Napa Valley. Our goal is to build a strong foundation for youth to succeed in Napa and support the next generation of leaders in agriculture, tourism, and other fields vital to the region’s future.



This year’s Baggett Ranch BBQ “pig picking” Santa Maria style BBQ had lots of flair! Check it out on the July Wine Club Shipment video



Auction Napa Valley 2025 raised a remarkable \$6.5 million to benefit Napa Valley Vintners’ Youth Wellness Initiative

We enjoyed seeing so many of you at our Wine Club events this year. Our gatherings are energized with familiar friends, laughter, and stunning Alpha Omega wines. The annual Baggett Ranch “Almost World Famous” BBQ, a favorite for many, was a beautiful gathering with summer linens and florals. The feast featured a whole hog to kick off an array of wine-paired stations with summer salads and Santa Maria-style BBQ, accompanied by our chefs’ from-scratch sauces. If you missed the ERA Extravaganza weekend in April or the Baggett Ranch BBQ in June, please be sure to mark your calendars for next year — we’ll be celebrating our 20th anniversary in special ways.

Alpha Omega is also proud to share that Robin has assumed the position of Chairman of the Board of the Wine Institute, the premier public policy advocacy association for California wineries and the only organization of its kind. The Wine Institute's annual week of California wineries lobbying in Washington, D.C. was well received as we advocated for the wine industry at the state, federal, and international levels, supporting legislative and regulatory initiatives, international market development, media relations, scientific research, and education programs that benefit the entire California wine industry. As always, we are very grateful for our Wine Club members' charitable support.

Two upcoming events not to miss:

Festival Napa Valley (July 11-20) Robin will pass his hat after six years as Chairman of the Board. Our Napa community is very proud of all



Festival Napa Valley July 11th - 20th. 10 days of performing arts and the Arts for All Gala on July 13th – an unforgettable evening headlined by Jon Batiste.



California Wine Institute Board leaders, including CEO Bobby Koch, Chairman Robin Baggett and Michelle Bagett.

he has accomplished in support of programs that empower youth through music education, wellness, and engagement in the performing arts.

The V Foundation Wine Celebration (August 1–3) — This wine charity event has awarded nearly \$400 million in cancer research grants to innovative projects and scientists at prominent research institutions across North America.

Summertime brings summer wine, so enjoy the fruits of our labor! We are forever grateful for your friendship and support.

Cheers,

Robin Michelle

Robin and Michelle Baggett
Founders and Vintners

PROPRIETARY RED WINE

ATLAS PEAK

2022

Historically known for the Stagecoach trail that passed through here on the way to Sacramento and Monticello, Atlas Peak was first developed in the 1970's. Atlas Peak is a great example of Napa Valley's diversity, a rocky amphitheater situated at 1,200 feet in the heart of the Vaca Mountains and close to San Pablo Bay. The net effect is warm days and cool nights that provide ideal ripening conditions and concentrated grapes that have excellent aging potential. In 2022, the proximity to San Pablo Bay was crucial for cooling vineyards during a warmer than usual beginning of September.

Blend: 66% Cabernet Sauvignon,
15% Malbec, 12% Merlot,
3% Cabernet Franc and
4% Petit Verdot

Fermentation: 80% French oak barriques
20% Stainless steel tanks

Aging: 18 months in French oak
barriques, 30% new

Retail Price: \$170.00

Wine Club Price: \$136.00

[CLICK HERE TO ACQUIRE](#)



CABERNET SAUVIGNON SPRING MOUNTAIN DISTRICT

2022

Named for the abundance of mineral springs, including the White Sulfur Springs Resort frequented by San Francisco elite in the 1850's, Spring Mountain straddles the northern and eastern slopes of the Mayacamas directly behind the town of St. Helena. The vineyards of Spring Mountain reach 2,200 feet in elevation featuring a variety of different aspects with a mix volcanic and sedimentary soils. During the summer, morning sun reaches many of these vineyards above the fog line and helps insure ripe grapes. In 2022, steady growing conditions prevailed until the first week of September when temperatures rose significantly. Cooler weather after the heat spell ensured picking of perfectly ripe grapes.

Blend: 75% Cabernet Sauvignon,
16% Merlot and
9% Petit Verdot

Fermentation: 80% French oak barriques
20% Stainless steel tanks

Aging: 18 months in French oak
barriques, 30% new

Retail Price: \$170.00

Wine Club Price: \$136.00

[CLICK HERE TO ACQUIRE](#)



Proprietary Red Wine Atlas Peak 2022

“In 2022, the remarkable quality of all five Bordeaux varieties that grow in Atlas Peak were a key factor in handcrafting this lovely mountain grown wine.

*Cabernet Sauvignon Spring Mountain
District 2022*

“The warmer vintage Mother Nature gave us in 2022 has brought out a rich, vibrant fruit expression of Spring Mountain Cabernet Sauvignon.

- Melissa Paris, Winemaker

A handwritten signature in a cursive script, appearing to read 'Melissa Paris', written in a dark brown or black ink.



[CLICK HERE](#) TO WATCH THE JULY WINE TASTING EXPERIENCE VIDEO

[CLICK HERE](#) JULY 2025 BAGETT RANCH BBQ RECIPES

July's Wine Club selections offer two fascinating examples of mountain grown wine in the Napa Valley. Running roughly north to south, Napa Valley is bounded to the west by the Mayacamas mountains and to the east by the Vaca mountains. These mountain ranges had very different origins. The Mayacamas mountains originated on the floor of the Pacific Ocean before tectonic plate movements well below the earth's surface pushed them to the surface, while the Vaca mountains were created primarily by volcanic activity.

The different origins of these two mountain ranges created unique soils for each, more fertile, seabed oriented in the Mayacamas and less fertile, more volcanic in the Vaca. In addition, the Vaca mountains benefit from warmer late afternoon sunshine, while the Mayacamas receive their sunshine in the early, cooler part of the day. These differences in soils and climate have created a very different appearance for each mountain range, the Mayacamas are primarily covered by green forest, while the Vaca are golden brown and covered by chaparral and grass land.

These differences in terroir also produce very different styles of wines. Hand crafted from several of the most renowned vineyards in Atlas Peak, Alpha Omega Cabernet Sauvignon Atlas Peak 2022 is a classic example of Cabernet Sauvignon from the Vaca Mountains. In 2022, the warmer days



Vaca Mountains



Mayacamas Mountains

and cooler nights of Atlas Peak along with the volcanic soils here produced a wine with ripe, plum and blackberry preserve aromas and flavors accented by the backbone and dry finish that Vaca Mountain grown wines are known for.

Spring Mountain District is in the heart of the Mayacamas mountains directly behind the town of St. Helena. The varied terrain and the dense evergreen forests keep most vineyards out of view from each other. The Alpha Omega Cabernet Sauvignon Spring Mountain District 2022 is produced from cooler, higher elevation, hand tended vineyards with rich soils that produces a wine with more earthy, black cherry and boysenberry aromas and flavors with a long, firm finish.

Summer is bbq season and many of the dishes we featured at our annual Wine Club Event “The Bagget Ranch “Almost World-Famous BBQ” held at the winery in June are perfect pairings for these wines. For Chef de Cuisine Jesse McQuarrie and Robin Baggett’s grilling tips and recipes, [click here](#).

Please take a few minutes to watch the [July Wine Tasting Experience Video](#) that features a guided tasting of both wines. We encourage you to gather a few friends, grill up some bbq, uncork these bottles and swirl, sip and savor along with us.



WINE CLUB EVENTS CALENDAR 2025

APR 11 SIP - SONGWRITERS IN
PARADISE CONCERT

APR 26 ERA "EXTRAVAGANZA"

APR 27 ERA ELITE EXCLUSIVE
ERA ELITE WINEMAKER TASTING &
SEATED WINE PAIRED LUNCH

MAY 18 ERA ELITE EXCLUSIVE
SINGLE VINEYARD TOUR &
SEATED WINE PAIRED LUNCH

JUNE 22 BAGGETT RANCH FAMILY STYLE
"ALMOST WORLD-FAMOUS BBQ"

JULY 13 ERA ELITE EXCLUSIVE
SINGLE VINEYARD TOUR &
SEATED WINE PAIRED LUNCH

SEPT 27 ERA SINGLE VINEYARD
VINTAGE 2023 UNVEILING

SEPT 28 ERA ELITE EXCLUSIVE
ALLOCATION TASTING EXPERIENCE

NOV 2 THE BOUNTY OF HARVEST

DEC 6 THE SEASON OF GIVING TOY DRIVE

[CLICK HERE](#) VIEW OUR OTHER SPECIAL EVENTS IN 2025

INSTAGRAM LIVE [@AOWINERY](#)

FACEBOOK LIVE [@ALPHAOMEGAWINERY](#)





ALPHA OMEGA

THANK YOU!

ACQUIRE additional July 2025 wine club selections

VIEW July 2025 Wine Tasting Experience Video

*VIEW July 2025 Chef de Cuisine Jesse McQuarrie and
Robin Baggett's Grilling Tips & Recipes*

Please share your comments with us at wineclub@aowinery.com

To visit, please contact us at reservations@aowinery.com

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