



ALPHA OMEGA



WINE CLUB SEPTEMBER 2025 NEWSLETTER

Dear Alpha Omega Family,

**The 2025 harvest has arrived!** The energy of harvest season is abundant in Napa Valley; our winemakers are carefully monitoring each block of our vineyards daily to identify an ideal picking window in the coming weeks. Our first picks of Sauvignon Blanc and Chardonnay showcased stunning hues of green and gold as they arrived at the winery in the early morning hours, still fresh from cool night temperatures.



*2025 harvest first picks of Sauvignon Blanc and Chardonnay*



*V Foundation auction lot winning bidders Nan, Wayne, Clayton and Kim, who also donated \$1 million with Robin and Michelle*

Led by outgoing Chairman of the Board Robin Baggett, this year's **Festival Napa Valley's 2025 Arts for All Gala** raised a record-breaking \$5 million to support performing arts education, a valuable resource for Napa Valley youth. **The V Foundation Napa Valley Wine Celebration** will always be near and dear to our hearts, this year's celebration raised \$12.3 million for cancer research. Alpha Omega's auction lot sold for \$275,000 and our donated barrel of ERA received bids of \$875 per bottle.

Don't miss our **ERA & Single Vineyard Vintage 2023 Unveiling** on September 27. Be the first to taste ERA and single vineyard wines before they are released at the end of October. On September 28, we celebrate the first ever **ERA Elite Exclusive Portfolio Tasting Experience and Lunch**.

*Continued on next page*

Laissez les bons temps rouler! Now in it's 23rd year and celebrating women vintners, and winemakers, join Vintner Michelle Baggett and Winemaker Melissa Paris in New Orleans for **Emeril Lagasse's Carnivale du Vin**, November 6 and 7. You can also find Alpha Omega October 16-19 at the **Destin Harvest Wine and Food Festival**. Both events raise money for their community. On December 6, Napa Valley Vintners comes to the **Oakville Grill and Cellar** in Chicago for a walk around tasting featuring Alpha Omega and other prestigious Napa Valley wineries.

Our marketing team at Alpha Omega takes GREAT pride in crafting your wine club shipment digital newsletters and tasting experience videos. Each tasting experience video is inspired by the season in Napa Valley and the set, stage, imagery, food pairing and cleverly crafted stories of interest are a perfect accompaniment with your signature wine club wines.



*Chef Emeril Lagasse at Carnivale du Vin*



*Alpha Omega "Celebrating the Season" Gift Packs*

Now is the time to plan for the holidays with our **"Celebrating the Season" Gift Packs**. For a perfect giving thanks gift or pairing at your Thanksgiving dinner table, we suggest two of our limited production Chardonnays, Hyde Vineyard 2022 and Toyon Vineyard 2022. For the ultimate holiday gift, we have Alpha Omega's two flagship wines, ERA 2021 and Reserve Chardonnay 2021 that represent our greatest achievements in winemaking each year.

Enjoy the beginning of the fall season! Winemakers Melissa Paris and Andy Erickson's 2025 Harvest Report will appear in your November digital newsletter.

Cheers,

*Robin Michelle*

Robin and Michelle Baggett

PROPRIETARY RED WINE  
OAK KNOLL DISTRICT OF  
NAPA VALLEY 2022

Significant rain in December and relatively dry, mild conditions through March provided an early bud break. Steady summer conditions that prevailed until the first week of September when temperatures rose significantly. Cooler weather after the heat spell allowed many of our hillside and south valley vineyards in regions like Oak Knoll to recover from the heat. Oak Knoll's proximity to San Pablo Bay makes it one of cooler AVA's in the Napa Valley and climatically ideal for all five of the Bordeaux varieties. Grapes for this wine came from several vineyards primarily located in the rockier, western portion of Oak Knoll District.

Blend: 67% Cabernet Sauvignon,  
25% Malbec, 5% Cabernet  
Franc and 3% Petit Verdot

Fermentation: 80% French oak barriques,  
40% new;  
20% Stainless steel tanks

Aging: 19 months in French oak  
barriques, 30% new

Retail Price: \$170.00

Wine Club Price: \$136.00

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CABERNET SAUVIGNON  
NAPA VALLEY 2019  
“LIBRARY SERIES”

Moderate to cooler temperatures in early spring resulted in a delayed start followed by showers during bloom in May. However, steady moderate temperatures from June through August allowed vines to balance their growth and ripening. By early August, it was clear that 2019 would be a memorable vintage. The 2019 wines show early approachability and impeccable balance. This wine showcases flavors from a range of sub-appellations stretching from the mountain slopes of Atlas Peak, Spring Mountain and Mount Veeder to valley floor vineyards in Coombsville, St. Helena, Oakville and Oak Knoll District of Napa Valley.

Blend: 95% Cabernet Sauvignon,  
3% Malbec and  
2% Petit Verdot

Fermentation: 50% French oak barriques,  
40% new;  
50% Stainless steel tanks

Aging: 21 months in French oak  
barriques, 40% new

Retail Price: \$151.00

Wine Club Price: \$120.80

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Proprietary Red Wine Oak Knoll District  
of Napa Valley 2022

*“Captures the essence of its valley floor  
terroir – bright fruit, supple structure, and a  
seamless balance of depth and “harmony”.*

Cabernet Sauvignon Napa Valley 2019  
“Library Series”

*“Reflects a steady, generous vintage, delivering  
the Alpha Omega signature of layered, bold  
fruit, refined structure and lasting balance.”*

*– Melissa Paris, Winemaker*



# Napa Valley American Viticultural Area and Nested AVAs



napa valley vintners  
napavintners.com

Your September 2025 wine selections offer a unique opportunity to explore Napa Valley wines from two distinct perspectives: place and time.

Alpha Omega's **Cabernet Sauvignon Oak Knoll District of Napa Valley 2022** exemplifies how Napa Valley's subregions produce wines with unique flavor characteristics that enhance their already regal Napa Valley personality.

Divided into seventeen sub-AVAs (American Viticultural Areas), each highlighting different aspects of Napa Valley's terroir diversity, Napa boasts some of the most complex geology for growing grapes in the world. The wide range of climates, soils, and topography across these sub-AVAs—and their impact on the wines—are brought into sharper focus by our meticulous hand-tending of the vines and handcrafted winemaking.

Located just north of the town of Napa, Oak Knoll of Napa Valley benefits from its proximity to San Pablo Bay, which moderates summer temperatures and results in a long growing season. These growing conditions create wines with excellent balance and depth of flavor.

This wine has evolved beautifully over the last year. To help bring out those lovely flavors, try it with a Comte cheese from France.

Alpha Omega's **Cabernet Sauvignon Napa Valley 2019** is a classic example of how time can enhance a wine's personality. Temperature-controlled aging in our winery cellar has added new dimensions of aroma and flavor to the wine: the bouquet has become more complex, the tannins have softened, and the flavors now express a harmonious blend of grape and place. There's no need to rush—this 2019 vintage is drinking beautifully now and will continue to evolve and improve over the next five years. Try this wine with a Manchego cheese from Spain.

Barrel fermentation of red wine - a practice we've embraced since Alpha Omega's first vintage in 2006 - is one reason why Alpha Omega wines age so gracefully. Fermentation and aging in the highest-quality French oak barrels, a very labor-intensive process, produces dramatic integration of flavors and tannins that makes the wine approachable when young, as well as, promoting its long-term aging potential.

To fully enjoy these wines, we invite you to watch the **[September Wine Tasting Experience Video](#)**, which features a guided tasting of both wines with winemaker Melissa Paris and gives you interesting background about each wine. We're also including a favorite recipe from our Recipe Library - **[Roulade of Duck Confit, Grilled Eggplant & Jimmy Nardello Peppers with Charred Fennel Tapenade and Roasted Plum Reduction](#)**. So, gather a few friends, 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](#)

# HOLIDAY GIFTING



Don't miss out on this special gift box of our limited production "Carneros Chardonnay Duo" featuring two **Single Vineyard Chardonnays 2022** (*pictured left*) that will be a perfect giving thanks gift or wine companions for your Thanksgiving meal. Whole Cluster pressing and aging in larger French oak puncheons have helped shape the deep fruit character and freshness of these highly rated wines.

One of Napa Valley's most iconic Chardonnay vineyards, **Hyde Vineyard** was established in 1979 by Larry Hyde, who sells his grapes to a very select list of Napa Valley's premiere wineries.

**Toyon Vineyard** is planted to French clones that have proven to be an ideal match for their location in the hilly, northeast corner of Carneros, literally next door to Hyde Vineyard.

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Our ultimate holiday gift box, features "The Flagships" of Alpha Omega, **ERA 2021** and **Chardonnay Reserve 2021** (*pictured right*). Each vintage, these two wines define Alpha Omega's greatest achievement in winemaking that vividly illustrate the character and complexity of Napa Valley terroir.

First released in 2006, ERA represents the optimal confluence of Old World traditional hand tending of vines and handcrafted winemaking methods like French oak barrel fermentation and New World state-of-the-art technology in the vineyard and in the cellar.

Each year, our winemakers taste every lot of our exceptional Chardonnay vineyards, evaluating the nuances of each barrel, looking for those few barrels that define the vintage. Guided by experience and the impact of Mother Nature, handcrafting our Reserve Chardonnay is a quest for greatness.

[CLICK HERE TO ACQUIRE](#)





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THANK YOU!

ACQUIRE *additional September 2025 wine club selections*

ACQUIRE *Holiday Gift Box Sets*

VIEW *September 2025 Wine Tasting Experience Video*

VIEW *Roulade of Duck Confit, Grilled Eggplant & Jimmy Nardello Peppers Recipe*

*Please share your comments with us at [wineclub@aowinery.com](mailto:wineclub@aowinery.com)*

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

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