



ALPHA OMEGA



WINE CLUB SEPTEMBER 2024



CABERNET SAUVIGNON - NAPA VALLEY

Dear Alpha Omega family,

Harvest has begun, our favorite time of year, and the aromas of grapes fermenting lingers in the valley bringing with it the nostalgia of vintages past. We always delight in seeing our perfectly hand tended grapes come off the vines and onto the crush pad.

In 2024, we will harvest grapes from two additional critically acclaimed Beckstoffer vineyards, Missouri Hopper located in the southern reaches of Oakville AVA, a part of the Alpha Omega library portfolio, and Bourn Vineyard in the St. Helena AVA across the street from the celebrated Dr. Crane Vineyard. Dr. Crane is also a part of the Alpha Omega library portfolio.

We are excited to share that Melissa Paris, a winemaker at Alpha Omega since 2020 accepted the role of head winemaker continuing the tradition of handcrafting exceptional quality Alpha Omega wines, working alongside consultant winemaker Andy Erickson.

Highlights of our summer of giving back to our Napa Community showcased the importance of fundraising for performing arts education in our schools through “Festival Napa Valley”, The “V Foundation Wine Celebration” initiative for stomach cancer research and culminated in a music education and chamber music preservation fundraiser for Napa Valley’s “Music in the Vineyards” 30-year Anniversary honoring supporter Eleanor Coppola at the historic Inglenook estate.

If you have not joined us for one of our highly curated wine and food pairing events this year, please make sure to review our [upcoming events](#) and RSVP now as space is always limited. Your presence at these events is exhilarating for our entire Alpha Omega team.

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

Please take a moment to enjoy past and current signature wine club shipment wine and videos and share your feedback at aovintners@aowinery.com.

Enjoy the beginning of the fall season and we look forward to giving you a full 2024 harvest report in your November newsletter.

Warmest regards,

A handwritten signature in cursive script that reads "Robin Michelle".

Robin and Michelle Baggett
Vintners

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 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 AVAs 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 with 25% Malbec, 5% Cabernet Franc and 3% Petit Verdot

Fermentation: 80% fermented in 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

CABERNET SAUVIGNON NAPA VALLEY “LIBRARY SERIES” 2018

2018 was a dream growing season and harvest for Napa Valley. An abundance of rain in February was followed by a consistent pattern of sunshine and mild temperatures and no major heat spikes that made for uniform vines and even cluster growth. Cooler temperatures allowed us to pick when we wanted under optimal conditions. This wine showcases flavors from a range of sub-appellations stretching from the mountain slopes of Atlas Peak, Spring Mountain and Howell Mountain to valley floor vineyards in the Coombsville, St. Helena, Oakville and Oak Knoll District.

Blend: 94% Cabernet Sauvignon, 3% Cabernet Franc, 2% Petit Verdot, 1% Merlot

Fermentation: 70% fermented in French oak barriques, 75% new, 30% stainless steel tanks

Aging: 22 months in French oak barriques, 75% new

Retail Price: \$149.00 | Wine Club Price: \$119.20



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

Proprietary Red Oak Knoll District of Napa Valley 2022

“The cooler climate of Oak Knoll and its rocky soils are ideal for all of the classic Bordeaux varieties, particularly in a warmer vintage like 2022.”

Cabernet Sauvignon Napa Valley “Library Series” 2018

“This wine is a testament to an excellent vintage and to the benefits of longer ageability that come from barrel fermentation.”



BARREL FERMENTATION



Harvest time in the Napa Valley is the exciting climax of the growing season. The valley is alive with the energy of the harvest season, white grapes are coming in here at Alpha Omega and red grapes are right around the corner!

Every Alpha Omega vineyard is farmed with an emphasis on yearlong individual vine management combined with sustainable farming techniques that result in lower yields of perfectly ripe, high-quality grapes that dramatically express the essence of each vineyard's unique characteristics.

Of course, Mother Nature adds her unique touches each year. Our handcrafted practices in the vineyard are crucial in reacting to the weather of each vintage, culminating with the hand picking of grapes and continuing in the cellar with barrel fermentation of our red wines.

Our two wines this month showcase barrel fermentation. Alpha Omega Proprietary Red Wine Oak Knoll District of Napa Valley 2022 is 80% barrel fermented, a key factor in the approachability of this wine. Oak Knoll has rapidly become one of our winemakers' favorite regions, primarily for its success with all the classic Bordeaux varieties. A blend of Cabernet Sauvignon, Malbec, Petit Verdot and Cabernet Franc, try this exciting young wine with a Saint Nectaire cheese from France or Emmental from Switzerland.

Besides early approachability, the other benefit of barrel fermentation is its enhancement of long-term aging for wine. Alpha Omega Cabernet Sauvignon Napa Valley 2018 was 70% barrel fermented, a key reason why this wine shows such lovely freshness at six years old, along with plenty of potential for further aging. Try it with an aged Gouda cheese from the Netherlands or Gaperon from France.

Chef Daniel Kedan, chef / professor at the Culinary Institute of America at Greystone in the Napa Valley has created a perfect seasonal pairing for both wines, **Garden Herb Marinated Swordfish with grilled ratatouille, summer squash, tomato, eggplant, piquillo pepper aioli and basil.**

Don't forget to watch this short **video** that features a guided tasting of both wines. We encourage you to gather a few friends, uncork the bottles and swirl, sip and savor along with us.

Bon appétit!



[CLICK HERE](#) FOR CHEF DANIEL'S GARDEN HERB MARINATED SWORDFISH WITH GRILLED RATATOUILLE, SUMMER SQUASH, TOMATO, EGGPLANT, PIQUILLO PEPPER AIOLI AND BASIL. [CLICK HERE](#) TO VIEW THIS MONTH'S VIDEO

WINE CLUB EVENTS CALENDAR 2024

FEB 24	ERA ELITE EXCLUSIVE PREMIERE NAPA VALLEY PARTY	JUNE 29	LUAU ON THE LAWN DANCE WITH THE FLAVORS OF THE ISLANDS
APR 27	ERA “EXTRAVAGANZA” EXPERIENCE	JULY 20	BAGGETT RANCH FAMILY STYLE “ALMOST WORLD-FAMOUS BBQ”
APR 28	ERA ELITE EXCLUSIVE ERA ELITE LIBRARY TASTING AND SEATED WINE PAIRED LUNCH	AUG 31	FIELD TO FORK FROM NAPA'S GARDENS
MAY 11	ERA ELITE EXCLUSIVE SLEEPING LADY VINEYARD TOUR AND SEATED WINE PAIRED LUNCH	SEP 7	ERA ELITE EXCLUSIVE MARSTON VINEYARD TOUR AND SEATED WINE PAIRED LUNCH
MAY 18	SAUVIGNON BLANC AND ROSÉ REVEAL WITH PAIRINGS FROM THE SEA	SEP 21	LOBSTER LOLLAPALOOZA
JUNE 8	ERA ELITE EXCLUSIVE THOMAS VINEYARD TOUR AND SEATED WINE PAIRED LUNCH	OCT 19	HARVEST JUBILEE
		NOV 9	SINGLE VINEYARD VINTAGE 2022 UNVEILING
		DEC 7	THE SEASON OF GIVING TOY DRIVE

[CLICK HERE](#) TO VIEW ALPHA OMEGA SUPPORTED SPECIAL EVENTS IN 2024

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THANK YOU!

To purchase additional September wine club selections [click here](#)

To view the September Wine Tasting Experience Video [click here](#)

To view September CIA Chef Daniel Kedan's Recipe [click here](#)

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

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

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