



ALPHA OMEGA



WINE CLUB JANUARY 2025 NEWSLETTER



Dear Alpha Omega family,

Happy New Year! Here in Napa Valley, Robin and I reflect with gratitude for the many shared moments with our staff, our wine club members and philanthropy partners during 2024. And cheers to all the wines we shared together, handcrafted by our amazing winemaking team with precision in the vineyards and in the cellar! We are excited about what 2025 holds for us all.

We begin with the release of our 2023 vintage wines in 2025. Already heralded as a “throwback” vintage, 2023 featured a long, cool growing season that was more typical in the 1960’s and 70’s. Now quite rare, cooler years have become the trademark for great years in the Napa Valley. Included in our selection of 2023 single vineyard wines are the return of Beckstoffer Missouri Hopper Vineyard and a new vineyard for Alpha Omega, Beckstoffer Bourn Vineyard, situated on hallowed terroir with Las Piedras and Dr. Crane Vineyard as neighbors.

And more great news to share is another noteworthy harvest, the 2024 vintage. It is wintertime in the Napa Valley and our vines are happily resting after a long growing season and the excitement of the 2024 harvest. Early in 2024, an abundance of winter rains gave us healthy vines and the sunny, warm summer gave us perfectly ripe grapes. Bold, rich, plush in flavor, the 2024 vintage promises to deliver quality wines that capture the unique character of wines of the Napa Valley region. “Textbook” is the word in the cellar. We love the diversity of Mother Nature each vintage!

Our 2025 Wine Club Event schedule features many of your favorite events as well as several new winery experiences: **2025 Wine Club Calendar**. We invite you to join us at other Alpha Omega supported events throughout the year where you will create new memories with Alpha Omega wine.

Looking forward in June 2025, we are excited to have been selected by our peers as Honorary Chairs of Napa Valley Vintners **Auction Napa Valley Weekend** which includes 3 days of events to include the return of the ever-popular **Napa Valley Barrel Auction on Friday, June 6<sup>th</sup>** and the live **Auction Napa Valley on Saturday, June 7<sup>th</sup>**. Please click [here](#) to learn more. Tickets are available and this will be a sold-out event.

Alpha Omega’s philanthropic efforts in 2024 made a significant impact in a world where there are so many who need and benefit from the monies raised. We want to thank everyone who supported our 8th annual Holiday Giving Celebration Toy Drive collecting a record 600 toys that benefited Toys for Tots in Napa County.

Each winter gives us a renewed sense of purpose and peace going into the new year. Winter also brings beautiful sunsets. Each of these sunsets make us thankful for the end of another fulfilling day here in the Napa Valley. We wish for you many beautiful days with remarkable wine in 2025.

Cheers to 2025!



Robin and Michelle Baggett  
Founders and Vintners

## CABERNET SAUVIGNON OAK KNOLL DISTRICT OF NAPA VALLEY 2022

Just north of the city of Napa, the Oak Knoll District is dominated by one large alluvial fan in the western part of the appellation featuring over twenty different soil types. Oak Knoll's proximity to San Pablo Bay makes it one of cooler AVAs in the Napa Valley. The combination of cooler weather and the vineyards we farm in the rocky, western part of Oak Knoll District result in a long growing season that produces rich, full flavored Cabernet Sauvignon. The 2022 vintage featured alternating periods of warm and cool weather and steady summer conditions 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 to recover from the heat and were harvested in great condition.

Blend:	97% Cabernet Sauvignon and 3% Malbec
Fermentation:	50% fermented in French oak barriques, 50% new 50% Stainless Steel tanks
Aging:	18 months in French oak barriques, 30% new
Retail Price:	\$170.00   Wine Club Price: \$136.00

## CABERNET SAUVIGNON NAPA VALLEY 2020

The 2020 growing season began with a dry winter and mild spring that led to early budbreak followed by ideal moderate growing conditions and warm, sunny summer weather that prevailed through September and produced red grapes with excellent ripeness and distinct fruit character. This wine showcases flavors from a range of Napa Valley's sub-appellations, stretching from the mountain slopes of Mount Veeder and Spring Mountain, to the Rutherford hillsides, to the valley floor vineyards in Oak Knoll District, Coombsville, Oakville and St. Helena that create a diversity of flavors and added complexity to the wine. A library release for our Wine Club members, tasting the wine now with a few years of bottle age, the Alpha Omega Cabernet Sauvignon Napa Valley 2020 displays a charming, supple fruit character and excellent balance that makes it an ideal wine to drink now.

Blend:	83% Cabernet Sauvignon, 13% Merlot and 4% Cabernet Franc
Fermentation:	50% fermented in two and three-year-old French oak barriques 50% stainless steel tanks
Aging:	21 months in French oak barriques, 30% new
Retail Price:	\$141.00   Wine Club Price: \$112.80



*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](mailto:acquire@aowinery.com)*

*“Cabernet Sauvignon Napa Valley 2020 features grapes from premium valley floor, hillside, and mountain vineyards that’s evolved into a deeply flavored, distinctive, and approachable wine.”*

*“The exceptional quality of grapes for the Cabernet Sauvignon, Oak Knoll District of Napa Valley, 2022 reflect the dedicated practices of Alpha Omega’s meticulous hand tending of vineyards in the cooler, western part of the AVA.”*

*~ Melissa Paris, Winemaker*





[CLICK HERE](#) TO WATCH THE JANUARY WINE TASTING EXPERIENCE VIDEO  
[CLICK HERE](#) FOR CIA CHEF DANIEL KEDAN'S BRAISED BEEF SHORT RIB RECIPE

Handcrafting world class wine begins in the vineyard, influenced by weather conditions that Mother Nature gives us each year. The timing and the amount of rain, sunshine, heat and cold throughout the year creates a distinctive set of conditions that a grapevine experiences during the growing season, assisted by Alpha Omega's intuitive, experienced hand tending practices in each vineyard.

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

Climatically, Napa Valley is blessed with a Mediterranean climate that features most of the rainfall for the year during the winter, followed by sunny springtime weather and warm summers, conditions that coincide perfectly with the needs of the grapevine during its yearly cycle. Only 2% of the planet has this type of climate which provides a consistency from year to year in the quality of grapes produced and the opportunity for more great vintages.

The Napa Valley also benefits from its proximity to San Pablo Bay, which cools the valley at night during the summer, preserving the acidity in grapes and giving much needed rest for our grapevines that are busy ripening their grapes during the day.

Your January shipment features two different vintages that benefited from our hand tending practices in the vineyard. In 2022, a significant heat spell in September meant careful monitoring of grape ripeness. Alpha Omega's Cabernet Sauvignon, Oak Knoll District of Napa Valley 2022 is a great example of grapes picked at perfect ripeness with an inspiring depth of flavor. Try this wine with a good Italian Taleggio cheese.

The 2020 vintage began with a dry winter and warmer than usual spring and summer weather, which required managing lower yields in our vineyards and picking earlier than usual. At four years old, the exceptional balance and character of Alpha Omega's Cabernet Sauvignon Napa Valley 2020 is worthy evidence those practices have paid off. A twelve-month-old Gouda cheese from Holland is a wonderful pairing.

Chef Daniel Kedan, chef / professor at the Culinary Institute of America in the Napa Valley, has created a delicious food pairing that pairs incredibly with both wines, **Braised Beef Short Ribs** with wild huckleberries, chanterelle mushrooms and kognut squash. The full flavored, savory flavors of the short ribs match perfectly with the deep, rich flavors of both wines.

Don't forget to watch this short **January Wine Tasting Experience 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.



# WINE CLUB EVENTS CALENDAR 2025

APR 11	SIP - SONGWRITERS IN PARADISE CONCERT	JULY 13	ERA ELITE EXCLUSIVE SINGLE VINEYARD TOUR & SEATED WINE PAIRED LUNCH
APR 26	ERA "EXTRAVAGANZA"	SEPT 27	ERA SINGLE VINEYARD VINTAGE 2023 UNVEILING
APR 27	ERA ELITE EXCLUSIVE ERA ELITE WINEMAKER TASTING & SEATED WINE PAIRED LUNCH	SEPT 28	ERA ELITE EXCLUSIVE LIBRARY TASTING & SEATED WINE PAIRED LUNCH
MAY 18	ERA ELITE EXCLUSIVE SINGLE VINEYARD TOUR & SEATED WINE PAIRED LUNCH	NOV 2	THE BOUNTY OF HARVEST
JUNE 22	BAGGETT RANCH FAMILY STYLE "ALMOST WORLD-FAMOUS BBQ"	DEC 6	THE SEASON OF GIVING TOY DRIVE

[CLICK HERE TO VIEW OTHER ALPHA OMEGA SUPPORTED EVENTS IN 2025](#)

INSTAGRAM LIVE [@AOWINERY](#)

FACEBOOK LIVE [@ALPHAOMEGAWINERY](#)



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THANK YOU!

*ACQUIRE additional January 2025 wine club selections*

*VIEW January 2025 Wine Tasting Experience Video*

*VIEW January 2025 CIA Chef Daniel Kedan's Recipe*

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

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

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