



ALPHA OMEGA



WINE CLUB MARCH 2025 NEWSLETTER



Dear Alpha Omega family,

Spring is here, and the valley is teeming with florals and the heavenly dawn chorus of our feathered friends, birds. Bees have begun pollinating cover crops amongst the vines, essential to help prevent soil erosion, increase organic soil matter, and suppress weeds.

In early spring, dormant vines awaken to “bud break”, the beginning of the growing season. We are always curious to see what mother nature will provide for our vines in each vintage.

At our winery in Rutherford, Alpha Omega’s doors to the fountain and vineyard terraces are wide open as the gift of warm spring weather arrives, welcoming our club members. Just in time for spring, we are excited to release our **1155 Sauvignon Blanc 2023**, **Proprietary Red 2022** and everyone’s favorite, **Chardonnay Napa Valley 2022**.

We kick off the 2025 growing season on April 26, with our annual ERA EXTRAVAGANZA weekend showcasing the “debut” from barrel of **ERA Napa Valley 2023**, the latest vintage of our flagship wine. Stir up a little Rutherford Dust on our terrace while enjoying delectable wines and cuisine.

On Sunday April 27th, ERA Elite club members will savor their own exclusive event with our winemaker’s curated ERA and Single Vineyard Library Tasting followed by a perfectly paired seated four - course lunch.

ERA Elite is Alpha Omega winery’s most exclusive wine club, offering priority access to futures, allocations and library selections of ERA and Single Vineyard wines along with enjoying ERA Elite “Exclusive” vintner and winemaker events. For more information on “Becoming ERA Elite” [**click here**](#).

While visiting Napa, please plan in advance and make reservations at our recommended hotel partners and visit a few of our favorite restaurants that feature Alpha Omega wines.

SEE NEXT PAGE FOR RECOMENDATIONS

Recommended Hotels

Stanly Ranch, Four Seasons, Alila, Poetry Inn, Bardessono, Silverado Resort and Archer Hotel.

Recommended Restaurants

Calistoga - Four Seasons “Auro” – Napa Valley’s newest Michelin starred restaurant

St Helena - Cook

Mid Valley - Mustards and Brix

Yountville - Bistro Jeanty

Downtown Napa - Charlie Palmer’s and Coles Chop House

And while visiting downtown Napa, be sure to stop into the Alpha Omega Collective Tasting Room located at 1245 First Street.

Looking forward to June, 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 6th** and the live **Auction Napa Valley on Saturday, June 7th**. Please [click here](#) to learn more. Tickets are still available, and this will be a sold-out event.

Your Friends,



Robin and Michelle Baggett
Founders and Vintners

P.S. - Cheers to winemaker Melissa Paris who receives her Global Wine Executive MBA this month!

SAUVIGNON BLANC “1155” NAPA VALLEY 2023

“Like a crisp breeze through a citrus grove, this vibrant Sauvignon Blanc is a radiant expression of purity and elegance with delicate complexity.”

- Winemaker Melissa Paris

Named after the address of Alpha Omega, 1155 Mee Lane, the 1155 vineyard is situated in front of the winery along Highway 29. Planted in 1993, these hand-tended old vines thrive in the deep clay soils here and produce low yields of perfectly ripe grapes that are wonderfully enhanced by fermentation and aging in a combination of stainless-steel tanks and French acacia barrels. 2023 is an exceptional vintage marked by one of the longest growing seasons in over a decade. Significant winter and spring rain led to a mild summer and cooler weather throughout the growing season aided by abundant sunshine which enabled grapes to ripen slowly and evenly.

Blend: 99% Sauvignon Blanc and
1% Semillon

Fermentation: 20% fermented in French
acacia puncheons
80% Stainless Steel tanks

Aging: 12 months in 20% French
acacia puncheons and
80% Stainless Steel Tanks

Retail Price: \$86.00

Wine Club Price: \$68.80

[CLICK HERE TO ACQUIRE](#)



PROPRIETARY RED WINE NAPA VALLEY 2022

“A tapestry of Napa Valley’s most noble varieties, this red blend is both bold and refined, weaving together richness, depth, and an irresistible allure.”

- Winemaker Melissa Paris

Proprietary Red displays the blending prowess of our winemaking team. Utilizing all five of the classic Bordeaux varieties from an array of our top vineyards, this handcrafted wine illustrates why the combination of complex terroirs, and the five noble Bordeaux varieties create such a vivid illustration of the Napa Valley and the vintage. In 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 vineyards to recover and were harvested in great condition.

Blend: 36% Cabernet Sauvignon,
24% Merlot, 19% Malbec,
15% Petit Verdot and
6% Cabernet Franc

Fermentation: 40% French oak barriques
60% Stainless steel tanks

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

Retail Price: \$121.00

Wine Club Price: \$96.80

[CLICK HERE TO ACQUIRE](#)



CABERNET SAUVIGNON OAKVILLE 2022

“Steeped in the essence of its legendary terroir, this Cabernet Sauvignon is a masterpiece of power and grace that captivates from the first sip to the last.”

- Winemaker Melissa Paris

Originally a water refueling stop for the railroad that connected Vallejo to Calistoga, Oakville was named for its dense groves of valley oaks. Situated in the heart of Napa Valley, Oakville has an ideal combination of warm days and cool evenings. The deep, rich soils on the west side near Highway 29 transition to rockier, volcanic soils on the east side near Silverado Trail. In 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 valley floor vineyards to recover and were harvested in great condition.

Blend: 78% Cabernet Sauvignon,
14% Petit Verdot,
7% Cabernet Franc and
1% Malbec

Fermentation: 50% French oak barriques
50% Stainless steel tanks

Aging: 18 months in French oak
barriques, 35% new

Retail Price: \$170.00
Wine Club Price: \$136.00

[CLICK HERE TO ACQUIRE](#)



If you would like to acquire additional bottles of this month's Wine Club selections click the links above or contact our Brand Ambassadors at 707-302-2800 or acquire@aoavinery.com



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

[CLICK HERE](#) FOR CIA CHEF DANIEL KEDAN'S RECIPES

As you drive through the Napa Valley this time of year, the yellow mustard growing between the rows of vines is beautiful and also represents an important regenerative farming practice Alpha Omega's follows in the hand tending of their vineyards. Planted in the late fall, "cover crop" is typically a mix of legumes (rye grasses, clovers, barley, peas, mustard, etc.) that grow between the rows of vines during the wintertime and early spring that gives stability to the soil, controls weeds and provides a home for good insects in the vineyard.

In some of our vineyards, sheep are used as natural lawnmowers and fertilizers to keep the cover crop at a manageable level, eliminating the need for tractors which compact the soil and use gasoline.

A bonus feature of cover crops, when they are plowed under in the late spring, these legumes break down into their key elements, phosphorous, potassium and nitrogen, replenishing the stock of these elements that grapevines take from the soil. Now that's Mother Nature at her finest! Regenerative vineyard practices such as cover crops focus on preserving the health of our soil and our vineyards for generations to come, something we are committed to at Alpha Omega.

Speaking of healthy vineyards, our 1155 Vineyard is situated in front of the winery along Highway 29. Planted in 1993, this vineyard was included in the purchase of the winery in 2006 and is still known for perfectly ripe Sauvignon Blanc grapes. The **1155 Sauvignon Blanc 2023** will pair wonderfully with Humbolt Fog Goat Cheese from California.

A part of the Alpha Omega portfolio since our first vintage in 2006, Proprietary Red features grapes from hand tended vineyards on the valley floor, hillside and mountains of the Napa Valley. This wine features all five of the classic Bordeaux varieties, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot. The blend of these varieties is different in each vintage, acknowledging Mother Nature's influence on each of these varieties during the growing season. Try our **Proprietary Red 2022** with a nice Emmental cheese from Switzerland.

One of the renowned AVA's of the Napa Valley, Oakville is home to some of the most famous wineries in the Napa Valley. Situated in the heart of Napa Valley, Oakville has an ideal combination of warm days and cool evenings and a variety of complex soils, ideal for hand crafting high quality Cabernet Sauvignon. Our handcrafted **Cabernet Sauvignon Oakville 2022** is a great pairing with Toma cheese from Italy.

Chef Daniel Kedan, chef / professor at the Culinary Institute of America in Napa Valley, has created a wonderful seasonal vegetarian recipe for the Sauvignon Blanc; King Trumpet Mushrooms, Asparagus, Spring Peas and Young Onions with a Meyer Lemon & Tarragon Beurre Blanc. A great pairing with both red wines, Chef Dan has created Harissa Marinated Loin of Lamb with Roasted Root Vegetables and Pomegranate Chimichurri. For copies of the recipes, [click here](#).

Please take a few minutes to watch the [March 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](#)



ALPHA OMEGA



ALPHA OMEGA

THANK YOU!

ACQUIRE additional March 2025 wine club selections

VIEW March 2025 Wine Tasting Experience Video

VIEW March 2025 CIA Chef Daniel Kedan's Recipes

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

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

1155 Mee Lane, St. Helena, CA 94574

Napa Valley | Rutherford AVA

(707) 963-9999 | www.aowinery.com