



ALPHA OMEGA



WINE CLUB JANUARY 2023

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

The new year is off to a good start in Napa Valley with welcome rain. The precipitation, paired with cool air and afternoon rainbows throughout the valley, is calling many friends to journey to Napa to cozy up to beautiful, bold Cabernets and the fabulous cuisine the region is known for.

February is the perfect time to visit our Rutherford estate because that's when you can begin barrel tastings of our 2021 Single Vineyard Cabernet Sauvignons that will be released in the fall. We can't wait for you to sip the newest additions to our Single Vineyard program, from Marston Vineyard on Spring Mountain and Houyi Vineyard on Pritchard Hill.

Speaking of Single Vineyards, we're ecstatic that our Single Vineyard release party returns in November – and to host another ERA Weekend, a staff favorite, at the end of April. You'll find our complete Wine Club Events Calendar 2023, which includes two live virtual tastings, on page 9 of this newsletter. Be sure to put these events on your calendar and RSVP early before they fill up.

Please also join us at some of the charitable outings we'll attend as we continue to support Napa Valley Vintners, Festival Napa Valley, which Robin is board chairman of, V Foundation for Cancer Research and other nonprofits. Visit aowinery.com/Events for more information.

We continue to build on our excitement from 2022 when we unveiled a gorgeous new look and expansion to the Alpha Omega Collective tasting room that opened in downtown Napa in 2019. This month, we open an AOC tasting room in Paso Robles, followed by Healdsburg later this quarter. As an Alpha Omega Wine Club member, you receive complimentary Signature Selection tastings for two at all AOC locations when you're present. Make a reservation and enjoy Alpha Omega wines along with wines from our sister wineries, Tolosa on the San Luis Obispo coast and Perinet in Spain's Priorat.

We hope to see you at the winery soon to toast 2023!

Warmest regards,

A handwritten signature in dark ink, appearing to read "Robin Michelle".

Robin and Michelle Baggett
Vintners

CHARDONNAY NAPA VALLEY 2020

The 2020 vintage may go down as Napa Valley's finest ever for white wines. A dry winter and mild spring combined with sunny but moderately warm summer temperatures produced white wines with excellent concentration and bright acidities. The character of our Chardonnay Napa Valley was shaped by cooler climate sites – 79% from Carneros and 21% from Mount Veeder sub-appellations – along with meticulous attention to fermentation and the finest French oak puncheons. Bursting with aromas of pear, apple, crème brûlée and hazelnut and flavors of white plum, cantaloupe, dry herbs and pecans, this Chardonnay is as versatile as it is pleasing.

Blend: 100% Chardonnay

Fermentation: 100% in French oak, 30% new puncheons

Aging: 100% in French oak, 30% new barrels

Retail Price \$86.00 | Wine Club Price: \$68.80

PROPRIETARY RED NAPA VALLEY 2020

In 2020, warm, sunny weather produced red grapes with superb ripeness and deep fruit character. Our 2020 red wines are rich, concentrated and show a great depth of flavor as evidenced in our Proprietary Red Napa Valley. Although our winemakers combined all five Bordeaux varieties, Merlot and Malbec take center stage in this blend comprised of fruit from seven sub-appellations ranging from mountain to valley floor. This wine tantalizes with red and black fruit, red licorice and fresh thyme on the entry before finishing with fine, soft tannins that linger.

Blend: 42% Merlot, 24% Malbec, 18% Cabernet Sauvignon, 15% Cabernet Franc, 1% Petit Verdot

Fermentation: 30% in French oak, 10% new barrels, 70% stainless steel tanks

Aging: 16 months in French oak, 20% new barrels

Retail Price \$117.00 | Wine Club Price: \$93.60



“Our cooler Mount Veeder and Carneros vineyards produced picture perfect fruit in 2020 that was enhanced by barrel fermentation in French oak puncheons that provide freshness, acidity and balance in this rich, boldly flavored Chardonnay Napa Valley.”

“Utilizing all five of the classic Bordeaux varieties, particularly earlier ripening Malbec and Merlot, combined with careful blending and judicious use of new oak resulted in a very forward, deeply fruited, complex Proprietary Red Napa Valley 2020.”

A handwritten signature in black ink, reading "Matt Brain". The signature is stylized with a cursive, flowing script.

- Matt Brain, Winemaker





Greetings Wine Club member,

Early January brought significant rainfall to the Napa Valley, an encouraging sign during the ongoing drought in California. Water conservation and reclamation, on the other hand, have always been cornerstones of Alpha Omega's environmental philosophy and represents several of the key reasons we possess the prestigious Napa Green certification for our winery.

Our Lyve water reclamation system from New Zealand processes domestic and winery wastewater into reusable clean water. Since 2009, we have processed more than 11 million gallons of wastewater at the winery. "No wine without water," is a very fitting philosophy for us, considering water is by far the largest single component in a grape and in wine as well.

In this January 2023 Wine Club shipment, we are pleased to share our Chardonnay Napa Valley 2020 and Proprietary Red Napa Valley 2020. Chardonnay has been a staple of the Alpha Omega lineup since our inception in 2006. In 2020, outstanding fruit from our vineyards located in the cooler Carneros and Mount Veeder AVAs, barrel fermentation and aging in a mix of smaller and larger French oak barrels provide an ethereal sense of balance. Try this wine with Valençay or Époisses de Bourgogne cheeses or better yet, Chef Jesse McQuarrie's [Bacon Wrapped Stuffed Scallops recipe](#).

For a great chef, it's about sculpting excellent ingredients into a consistent, successful dish. For a winemaker, it's about sculpting excellent ingredients that may be different each year into a successful wine. In 2020, Malbec and Merlot take center stage in the Proprietary Red blend that creates a rich depth of flavor and exciting approachability. Chabichou du Poitou or Emmental cheeses are great pairings as is Chef Jesse's [Herb Gnocchi and Beef Cheeks recipe](#).

We invite you to watch this [video](#) for insight from our winemakers into these two wines and Chef Jesse's demonstration of how to prepare the beef cheeks. Uncork both wines as you sip and cook along with them.

Cheers!



2023 IN-PERSON AND LIVE VIRTUAL TASTINGS EVENTS CALENDAR

FEB 25	ERA ELITE EXCLUSIVE
	PREMIERE NAPA VALLEY PARTY
MAR 25	SPRING REVIVAL VIRTUAL TASTING
APR 29	ERA "EXTRAVAGANZA"
APR 30	ERA ELITE EXCLUSIVE
	LIBRARY TASTING & LUNCH
MAY 6	ERA ELITE EXCLUSIVE
	THOMAS VINEYARD TOUR & LUNCH
MAY 20	SPRING RELEASE
	SAUVIGNON BLANC, ROSÉ & OYSTERS
JUNE 24	LUAU ON THE LAWN
JULY 8	ERA ELITE EXCLUSIVE
	SLEEPING LADY VINEYARD TOUR & LUNCH

JULY 22	SMOKIN' SUMMER BBQ
AUG 26	FLAVORS OF SUMMER
	& SINGLE VINEYARDS
SEP 9	ERA ELITE EXCLUSIVE
	MARSTON VINEYARD TOUR & LUNCH
SEP 23	LOBSTER LUNCH
OCT 7	SEASON OF GIVING VIRTUAL TASTING
OCT 21	HARVEST CELEBRATION
NOV 11	SINGLE VINEYARD RELEASE PARTY
DEC 2	HOLIDAY GIVING CELEBRATION

Unless indicated as Virtual, event is in person and exclusively for Wine Club members and their guests.

JOIN US FOR ONE OR MORE IN-PERSON OR LIVE VIRTUAL EXPERIENCES.
TO RESERVE YOUR SPACE, EMAIL RESERVATIONS@AOWINERY.COM OR CALL 707-963-9999.

LIVE AT 5 SERIES

(TWICE MONTHLY)

2ND WED.
LAST FRI.

WINE DOWN WEDNESDAYS 5 P.M.
FINAL FINAL FRIDAYS 5 P.M.
INSTAGRAM LIVE [@AOWINERY](https://www.instagram.com/aowinery)
FACEBOOK LIVE [@ALPHAOMEGAWINERY](https://www.facebook.com/alphaomegawinery)

Sip along with our hosts and ask questions as you learn more about our wines and vineyards during these informative and fun shows. Follow us on social media to stay abreast of the night's featured wine.



ALPHA OMEGA

THANK YOU!

*To view our shipping schedule, please visit
www.aowinery.com/Wine-Club/Wine-Club-Shipments*

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

*reservations@aowinery.com is always available to answer
questions and set up your memorable experience.*



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