



ALPHA OMEGA
Celebrating 20 Years



WINE CLUB JANUARY 2026 NEWSLETTER

Dear Alpha Omega Family,

As we welcome the New Year, we pause with heartfelt gratitude for the moments that made the past years so meaningful.

In 2005, Robin and I embarked on a new journey to establish a wine estate in Napa Valley, comparable to the finest in this wine region. We found the perfect setting on Highway 29 in Rutherford in the heart of Napa Valley.

Alpha Omega continues to honor its tradition of refined harmony, where people, place and product come together to define its story. Rooted in a deep sense of Napa Valley's character, Alpha Omega, from the beginning and to this day, offers a convivial atmosphere shaped by generous hospitality, where our guests enjoy handcrafted wines in keeping with the most acclaimed winery estates of the Napa Valley. This is our Trinity.



Alpha Omega Winery



Robin and Michelle Baggett

We are deeply thankful for our Wine Club members whose enthusiasm, loyalty, and presence bring our estate and experiences to life. Your support also helps fuel our charitable endeavors and strengthen the community, we are proud to call home.

Equally, we are inspired by the dedication and spirit of our team, whose passion and generosity of heart shape every experience we share. Together, this collective sense of purpose defines who we are.

Twenty years ago, giving back to the community was a founding priority at Alpha Omega. From the very beginning, we believed that true success is defined not only by what we create, but by the positive impact we have on those around us. Supporting communities knows no boundaries.

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In 2025, Alpha Omega participated in many charitable events throughout the country. A few from home: We were honored to serve as Honorary Chairs of Auction Napa Valley, “the revival”, celebrating 45 years of giving back to the Napa Valley community. Napa Valley Vintners successfully raised \$6.5 million for local youth wellness initiatives. The V Foundation Wine Celebration raised an impressive \$12.3 million for game-changing cancer research, continuing its mission to accelerate Victory Over Cancer®. And at our annual Season of Giving Wine Club celebration our members donated over 500 toys for our Napa Valley community.

As we enter our second decade of handcrafting Alpha Omega wines, we reflect on the 2025 growing season—a year that unfolded with graceful precision, guided at every turn by Mother Nature. Plentiful winter rains, abundant sunshine, gentle spring days, and a mild summer allowed the grapes to ripen slowly and evenly. Now resting in our barrel chai, the wines of 2025 currently shine with freshness, vibrancy, and layered character hallmarks of a beautifully balanced vintage.



Season of Giving Toy Drive



Barrel Cellar Dinner

As we look ahead to 2026, commemorating our 20-year Anniversary of opening and first vintage harvest, we do so with optimism, excitement, and a renewed commitment to crafting memorable moments, meaningful connections, and wines worthy of celebration.

Please join us at Alpha Omega’s exclusive, curated [celebratory events](#) in honor of our 20th Anniversary. We look forward to another year of giving back and celebrating this momentous anniversary together.

Cheers to a bright and inspiring New Year. 🍷

Robin Michelle

Robin and Michelle Baggett
Founders and Vintners

PROPRIETARY RED WINE ATLAS PEAK 2023

Located adjacent to the prestigious Pritchard Hill growing region, Atlas Peak is a huge open rocky amphitheater in the heart of the Vaca Mountains with vineyards reaching 2,500 feet planted in rocky, volcanic soils. The higher altitudes and nearby San Pablo Bay provide cooler nighttime temperatures that complement the warm, sunny days here, ideal for classic Bordeaux varieties.

Blend: 59% Cabernet Sauvignon,
16% Merlot, 15% Petit
Verdot and 10% Malbec

Fermentation: 80% French oak barriques,
30% new;
20% Stainless steel tanks

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

Retail Price: \$180.00

Wine Club Price: \$144.00

“Atlas Peak Proprietary Red Wine 2023 embodies a classic Bordeaux blend with the backbone coming from Cabernet Sauvignon and Petit Verdot, along with Malbec and Merlot contributing a richness and balance to the wine.”

- Winemaker Melissa Paris

[CLICK HERE TO ACQUIRE](#)



CABERNET SAUVIGNON SPRING MOUNTAIN DISTRICT 2023

Historically known for its hot springs, Spring Mountain AVA straddles the northern and eastern forested slopes of the Mayacamas Mountains behind the town of St. Helena with vineyards up to 2,200 feet featuring a variety of aspects and mixed volcanic and sedimentary soils. In summer, vineyards above the fog line bathe in the morning sun ensuring ripe grapes.

Blend: 85% Cabernet Sauvignon,
13% Merlot and 2% Malbec

Fermentation: 80% French oak barriques,
30% new;
20% Stainless steel tanks

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

Retail Price: \$180.00

Wine Club Price: \$144.00

“Spring Mountain Cabernet Sauvignon 2023 displays many of the 2023 vintage most exciting characteristics, a layered, mountain-grown savory character supported by a firm structure for aging.”

- Winemaker Melissa Paris

[CLICK HERE TO ACQUIRE](#)



At Alpha Omega, each vintage begins as a blank canvas, shaped by the rhythms of Mother Nature as the season unfolds. Through thoughtful hand-tending of each vine and hand-crafted winemaking, that canvas is brought into focus, framed in a way that reveals the subtle nuances and enduring beauty of the year it represents.

In 2026 we will be featuring a variety of releases from the 2023 vintage, a year that reminds us how unique each vintage is in the Napa Valley.

2023 is an exceptional vintage marked by one of the longest growing seasons in over a decade. Significant winter rains, a successful bloom and cooler, but sunny weather throughout the growing season allowed grapes to ripen slowly and reach perfect maturity. The extended “hang time” for grapes has produced wines with stunning, complex flavors and the structure for long term aging.

Both of your January Wine Club selections are mountain grown wines that superbly reflect the cooler 2023 vintage. Nestled on the southern flank of the Vaca Mountains, Atlas Peak is a true mountain appellation, renowned for producing some of our most age-worthy wines. The **Atlas Peak Proprietary Red Wine 2023** affirms the enduring success of classic Bordeaux varieties in this distinctive terroir, with more than 40% of the blend composed of Merlot, Malbec, and Petit Verdot.



Vaca Mountains, Atlas Peak



Mayacamas Mountains, Spring Mountain

Handcrafted by our experienced winemaking team, the blend reflects a thoughtful harmony between these varieties, each contributing its unique character to the final expression.

A historic appellation in the Mayacamas Mountains, Spring Mountain is home to vineyard plantings that date back to the 1870s—among the earliest hillside vineyards established in Napa Valley. Today, vineyards span the northern and eastern slopes behind the town of St. Helena, many rising above the fog line, benefiting from gentle morning sun during the summer months. The **2023 Spring Mountain Cabernet Sauvignon** captures the character of this cooler vintage with a majestic, age-worthy expression, offering impeccable depth, balance, and poise.

These young red wines are perfect pairings for cheese and charcuterie which help bring out the fruit and complexity in the wine. For charcuterie, look for bresaola, harder salamis, Finocchiona and Fuet Ahumado. For cheese, look for firmer, saltier cheeses like Vermont cloth wrapped Cheddar, Italian Pecorino, an Aged Gouda from the Netherlands or French Beaufort.

Please take a few minutes to watch the [January Wine Tasting Experience Video](#) that features a guided tasting of both wines. We encourage you to gather a few friends, grab some cheese and charcuterie, uncork these bottles and swirl, sip and savor along with us.



WINE CLUB EVENTS CALENDAR 2026

APR 17 SIP - SONGWRITERS IN PARADISE
A pairing of wine, southern cuisine and Grammy Award winning songwriters

APR 25 ERA "EXTRAVAGANZA"
Exclusive to ERA Collectors
Be the first to taste from barrel ERA 2024

APR 26 ERA ELITE EXCLUSIVE
Winemaker Library Tasting
Seated Wine Paired Lunch

MAY 31 ERA ELITE EXCLUSIVE
Beckstoffer Vineyards Tour
Seated Wine Paired Lunch

JUNE 28 20TH ANNIVERSARY CELEBRATION
Baggett Ranch "Almost World Famous" BBQ
Baggett Ranch HOG and KOW Family Ranch

JULY 11 ERA ELITE EXCLUSIVE
20TH ANNIVERSARY DINNER
A Celebrity Chef's Table in the Barrel Cellar

AUG 22 ISLANDS OF POLYNESIA LUAU
A journey through Polynesian dance and wine-paired island cuisine

SEPT 27 THE BOUNTY OF HARVEST
Celebrating the 20th Anniversary
Harvest of the 2026 Vintage

NOV 8 SINGLE VINEYARD RELEASE PARTY
Showcasing the Cabernet Sauvignon
2024 Vintage

DEC 6 SEASON OF GIVING TOY DRIVE
Supporting the children of Napa Valley

[CLICK HERE TO VIEW OUR OTHER SPECIAL EVENTS IN 2026](#)

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ALPHA OMEGA

Celebrating 20 Years

THANK YOU!

ACQUIRE additional January 2026 wine club selections

VIEW January 2026 Wine Tasting Experience Video

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

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

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