



ALPHA OMEGA



WINE CLUB JANUARY 2024

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



WINTER VINES MT. VEEDER, JANUARY 2023

Dear Alpha Omega family,

Happy New Year! There are so many ways to usher in the New Year. Resolutions, self-reflection, and gratitude for the many victories over the past year.

A year ago, we were looking at snow on Mt. Veeder as we experienced one of the wettest winters on record! However, 2023 was Mother Nature at her finest. Wonderful summer weather and a lovely fall resulted in another great vintage here in the Napa Valley, so good we will produce a 2023 Late Harvest, a rarity indeed!

We are also very excited to introduce three new single vineyards this year. Paratus Vineyard on Mount Veeder, Lamoreaux Vineyard in Oak Knoll, and Angel's Vista just below Pritchard Hill. Not only are these wines absolutely delicious, but they are also three of the most beautiful vineyard sites we have walked. We can't wait to share these wines and walks with you.

We welcome the new year with joyous occasions to reconnect and raise a glass at Alpha Omega winery. In addition to our Wine Club events, we have also included events we support throughout the year, where you will create new memories with Alpha Omega wine. Page 9 of this newsletter and the Events Page on our website have the complete listing of these events in 2024. A reminder, we have a four-minute educational tasting video of your wine club shipment found on page 8. Don't forget that your wine club benefits are also applicable at all Alpha Omega Collective Wineries and Tasting Rooms.

We capped off 2023 with our 7th annual Holiday Giving Celebration Toy Drive in December, collecting over 480 toys that benefited Toys for Tots in Napa County. Thank you everyone for your support! Highlighting our philanthropic efforts in 2024, we are excited to be the honorary Gala Chairs for Napa in Newport - Cure Duchenne that brings together some of the most highly acclaimed wineries in the Napa Valley to fund research toward a cure for Duchenne muscular dystrophy.

We raise a glass for JOY TO THE WORLD in 2024.

With Wishes of Peace and Joy in 2024,

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

Robin and Michelle Baggett  
Vintners

## CHARDONNAY NAPA VALLEY 2021

The moderate weather of 2021 set the stage for an exceptional vintage of Napa Valley Chardonnay. Vineyards in the southern portion of the Napa Valley that include the cool-climate subappellations of Carneros, Mount Veeder and Coombsville provided the majority of grapes for this wine. Breezes from San Pablo Bay are particularly helpful for cooling the Carneros and Coombsville vineyards, while higher altitudes provide cooler conditions in our Mount Veeder vineyard. In addition to cool growing conditions, each of these vineyards possess unique soils planted to a variety of clonal selections which adds complexity to the finished wine.

Fermentation: 100% fermented in French oak, 70% barriques and 30% puncheons, 33% new

Aging: 19 months in 70% French oak barriques and 30% puncheons, 33% new

Retail Price: \$86 | Wine Club Price: \$68.60

## PROPRIETARY RED NAPA VALLEY 2021

Featuring 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 these varieties create such a vivid illustration of the Napa Valley. The 2021 Proprietary Red features grapes farmed in eight different sub-AVAs of the Napa Valley, predominantly mountain grown grapes from Spring Mountain, hillside grown grapes from Rutherford and valley floor grown grapes from Oak Knoll District.

Blend: 30% Cabernet Sauvignon, 27% Merlot, 26% Petite Verdot, 12% Malbec,  
5% Cabernet Franc

Fermentation: 50% barrel fermented in French oak barriques, 40% new, 50% stainless steel tanks

Aging: 21 months in French oak barriques, 40% new

Retail Price: \$119 | Wine Club Price: \$95.20



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

*Proprietary Red 2021: “While the proportions of varieties may change each year, our goal is create a wine that showcases the Napa Valley and all five Bordeaux grapes together in perfect harmony.”*

*Chardonnay 2021: “Using a unique combination of cool climate vineyards in southern Napa Valley provides the perfect template for making a balanced, expressive Chardonnay.”*

A handwritten signature in black ink that reads "Matt Brain". The signature is written in a cursive, flowing style.

- Matt Brain, Winemaker





Greetings Wine Club member,

January is a serene, quiet time in the Napa Valley as sleeping vines quietly stockpile carbohydrates, awaiting the warmth of spring to begin their yearly growing cycle, however, there are important vineyard processes that take place this time of year. Alpha Omega farms grapes in fourteen of sixteen Napa Valley AVA's which creates a complex matrix of timing for processes like pruning and managing cover crops that can vary dramatically between a mountain vineyard and a valley floor vineyard. With fifty plus years of experience in the Napa Valley, vineyard manager Larry Bettenelli and his team have a firm grip on the timing of these important processes even with the threat of rain, frost or even snow that could challenge their intricate schedule.

The proper management of vineyards with such different terroirs is very important for wines like our 2021 Napa Valley Chardonnay, a combination of grapes from several very different AVA's. The relatively flat, windy region of Carneros couldn't be more different than the dramatic slopes and altitude of Mt. Veeder, yet when they are blended there is an incredible synthesis of flavors that is brought into even sharper detail by the ideal weather of 2021. This is a wine of depth and balance, try it with a Wensleydale cheese from Yorkshire, England.

Our 2021 Proprietary Red is an even more dramatic example of combining grapes from different regions with different farming philosophies. The 2021 vintage showcases grapes farmed in eight different sub-AVAs of the Napa Valley that include mountain grown grapes from Spring Mountain, hillside grown grapes from Rutherford and valley floor grown grapes from Oak Knoll District of Napa Valley. In addition, all five classic Bordeaux varieties, Cabernet Sauvignon, Cabernet Franc, Merlot, Malbec and Petit Verdot are represented here which adds even greater complexity to the wine. For a wonderful pairing, find a good Coulommiers cheese from France.

Chef Daniel Kedan of the Culinary Institute of America Greystone located here in the Napa Valley, has created his version of a classic dish to pair with these wines. Chef Daniel's Cassoulet is a perfect wintertime dish that works remarkably with both wines.

This month make a point to view this short video that features a guided tasting of both wines! We encourage you to gather a few friends, uncork the bottles, then swirl, sip and savor along with us.

Bon appétit!



[CLICK HERE](#) FOR A COPY OF CHEF DANIEL KEDAN'S CASSOULET RECIPE AND  
[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
APR 27	ERA "EXTRAVAGANZA" EXPERIENCE	JULY 20	BAGGETT RANCH BBQ
APR 28	ERA ELITE EXCLUSIVE LIBRARY TASTING & LUNCH	AUG 31	FLAVORS OF SUMMER
MAY 11	ERA ELITE EXCLUSIVE SLEEPING LADY VINEYARD TOUR & LUNCH	SEP 7	ERA ELITE EXCLUSIVE MARSTON VINEYARD TOUR & LUNCH
MAY 18	OYSTERS, SAUVIGNON BLANC, & ROSÉ CELEBRATION	SEP 21	LOBSTER LUNCH
JUNE 8	ERA ELITE EXCLUSIVE THOMAS VINEYARD TOUR & LUNCH	OCT 19	HARVEST CELEBRATION
		NOV 9	SINGLE VINEYARD RELEASE PARTY
		DEC 7	HOLIDAY GIVING CELEBRATION

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

INSTAGRAM LIVE [@AOWINERY](#)

FACEBOOK LIVE [@ALPHAOMEGAWINERY](#)



ALPHA OMEGA



ALPHA OMEGA

THANK YOU!

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

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

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

*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)*

1155 Mee Lane, St. Helena, CA 94574

Napa Valley | Rutherford AVA

(707) 963-9999 | [www.aowinery.com](http://www.aowinery.com)