



ALPHA OMEGA



WINE CLUB JULY 2024



SUMMER FOG – NAPA VALLEY

Dear Alpha Omega family,

Summer is here! Grapes are gathering ripeness, color and flavor on the vines as many of you are gathering on the terraces of Alpha Omega creating new memories while soaking up the beautiful views of Napa Valley along with our delicious wines.

Alpha Omega's goal to be stewards of the land resulted in our Napa Green Winery recertification. Napa Green is one of only four sustainable winegrowing programs nationwide offering the opportunity for comprehensive soil to bottle certification in both the vineyard and winery. Wineries implement more than 120 sustainability and stewardship standards to achieve this highly respected certification. Please raise your glass to every department at Alpha Omega for meeting recertification goals!

Auction Napa Valley Weekend is now back during the first weekend of June. Amongst 80 wineries who presented a barrel at the Friday barrel auction, Alpha Omega's King of the Mountain 2022, was one of the top 10 lots. This wine celebrates the beauty and depth of Cabernet Sauvignon from our mountain vineyards. Saturday's Auction Napa Valley Gala raised \$5 million for Napa youth mental health programs.

MARK YOUR CALENDARS! Wine enthusiasts are invited to sign up now for next year's Collective Napa Valley Auction weekend, taking place June 6-7, 2025. Michelle and Robin Baggett, owners of Alpha Omega winery, will serve as honorary chairs of the auction in 2025! This is a special year as we celebrate 20 years since Robin and I found the 1155 Mee Lane property and created the winery name Alpha Omega.

June brought us our annual luau, "Dance to the Flavors of Four Islands", once again a sold-out show.

With our deep love and appreciation of Hawaii and the Polynesian Islands, we curate a one of a kind four course experience pairing authentic dance and food of four islands with our stunning Napa Valley wines. Guests are transported to the islands alongside our beautiful water feature with traditional conch shell tiki torch lighting, leis for everyone, tropical flowers abound, guests swaying in the summer breeze to live music of the islands with the parade of the Pua'a to kick off the luau. Joining Aloha Polynesian dancers was the number two in the world in Tuki-aonae Kai – this means "the art of fire dancing". What a treat!

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In July, we will see many of you at our annual Baggett Ranch “Almost World Famous” BBQ and at Festival Napa Valley’s “10 Best Days of Summer” with performing arts events held throughout Napa Valley and a gala fundraiser for performing arts education, headlined by one of the world’s best-selling artists, Lionel Richie.

Join us in Napa on August 5th and 6th for The V Foundation Wine Celebration for cancer research! Let’s collectively support cures for cancers! The V Foundation was founded in 1993 by ESPN and legendary basketball coach Jim Valvano. A five-star award charity, The V Foundation has awarded more than \$290 million in cancer research grants nationwide.

We look forward to seeing you soon at Alpha Omega and sharing our generous hospitality, incredible setting and world class wines. And our staff wanted us to mention to those fans of the Winery dog book, we have a new Border Collie winery dog, Sierra. We hope to have Sierra and Patrick at the winery to meet your fur-babies soon!

Only six more wine club events left this season! For a listing of our Wine Club and Alpha Omega supported events, please [click here](#).

Warmest regards,

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

Robin and Michelle Baggett
Vintners

CABERNET SAUVIGNON MOUNT VEEDER NAPA VALLEY 2021

Historically, Mt. Veeder was known as the “Napa Redwoods.” Situated in the southern end of the Mayacamas mountains just west of the town of Napa, the Mount Veeder appellation rises up to over 2,600 feet with many vineyards located on steep hillsides surrounded by redwood forest. The dense forest, high altitude vineyards and proximity to San Pablo Bay make this a cool growing region that benefitted from the long moderate growing season of 2021 and produced grapes with extraordinary character and balance.

Blend: 95% Cabernet Sauvignon and 5% Malbec

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

Aging: 17 months in French oak barriques, 40% new

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

CABERNET SAUVIGNON SPRING MOUNTAIN DISTRICT NAPA VALLEY 2021

The name Spring Mountain is probably derived from the number of warm springs located here that were popular with visitors to the Napa Valley in the mid 1800's. Rising 2,500 feet behind the town of St. Helena, Spring Mountain is also part of the Mayacamas mountain range that forms the western border of the Napa Valley. Most vineyards have a mix of sedimentary and marine based soils located within dense evergreen forests above the fog line which provides warmer nights and cooler days than the valley floor.

Blend: 92% Cabernet Sauvignon, 6% Merlot and 2% Petite

Fermentation: 40% barrel fermented in French oak barriques, 40% new
60% stainless steel tanks

Aging: 20 months in French oak barriques, 40% new

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



*Cabernet Sauvignon Spring Mountain District
Napa Valley 2021*

“Higher altitudes, mixed mélange soils and shelter from the afternoon sun were the perfect recipe that produced complexity and excellent aging potential.”

*Cabernet Sauvignon Mount Veeder
Napa Valley 2021*

“An inspiring blend of several of our top vineyards in this appellation vividly portrays the classic mountain character of Mount Veeder in an exceptional vintage.”



- Matt Brain, Winemaker





July is an important month in the yearly life cycle of the vine here in the Napa Valley. A steady pattern of warm, sunny days helps grapes ripen and develop higher sugar content while cool evenings provide a respite for the vines and preserves the acidity in each grape. In addition to producing grapes that have an ideal balance of ripeness and acidity, this type of summer pattern also results in a longer growing season for the vine and that means additional time for each grape to develop greater complexity of flavors.

Called “diurnal shift” this warm day / cool night pattern in the summer is one of the unique climatic aspects that distinguishes the Napa Valley as one of the premier wine growing regions of the world and one of the most consistent.

The “great” vintages in Napa Valley tend to be those years that have a consistent pattern of warm (but not too warm) days coupled with these cool nights. 2021 has quickly garnered the “great vintage” designation and both of your wine club selections this month are from this classic vintage.

Alpha Omega’s Cabernet Sauvignon Mount Veeder 2021 is a perfect example of wine from a great vintage. Located just west of the town of Napa, most vineyards in the Mount Veeder AVA are located at higher elevations surrounded by forest which makes this a relatively cool growing region. However, the long steady growing season of 2021 enabled grapes to reach perfect ripeness. Try pairing this Cabernet Sauvignon with a French Beaufort or Pont L’Eveque cheese.

Like Mount Veeder, Spring Mountain is also located in the Mayacamas mountain range on the western edge of the Napa Valley, but further “up valley” near St. Helena. The deep rich flavors of Alpha Omega’s Cabernet Sauvignon Spring Mountain District 2021 illustrate how a vintage like 2021 brings out inspiring flavors from this unique mountain appellation. Try this wine with an Italian Toma or French Brindamour cheese.

Chef Daniel Kedan, chef / professor at the Culinary Institute of America at Greystone in the Napa Valley has created a perfect pairing for both wines, **Za’atar Crusted Hanger Steak with summer squash fritters, pepperonata and grilled tomato vinaigrette.**

Don’t forget to watch this short [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.

Bon appétit!



[CLICK HERE](#) FOR CHEF DANIEL'S ZA'ATAR CRUSTED HANGER STEAK RECIPE

[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 DANCE WITH THE FLAVORS OF THE ISLANDS
APR 27	ERA “EXTRAVAGANZA” EXPERIENCE	JULY 20	BAGGETT RANCH FAMILY STYLE “ALMOST WORLD-FAMOUS BBQ”
APR 28	ERA ELITE EXCLUSIVE ERA ELITE LIBRARY TASTING AND SEATED WINE PAIRED LUNCH	AUG 31	FIELD TO FORK FROM NAPA’S GARDENS
MAY 11	ERA ELITE EXCLUSIVE SLEEPING LADY VINEYARD TOUR AND SEATED WINE PAIRED LUNCH	SEP 7	ERA ELITE EXCLUSIVE MARSTON VINEYARD TOUR AND SEATED WINE PAIRED LUNCH
MAY 18	SAUVIGNON BLANC AND ROSÉ REVEAL WITH PAIRINGS FROM THE SEA	SEP 21	LOBSTER LOLLAPALOOZA
JUNE 8	ERA ELITE EXCLUSIVE THOMAS VINEYARD TOUR AND SEATED WINE PAIRED LUNCH	OCT 19	HARVEST JUBILEE
		NOV 9	SINGLE VINEYARD VINTAGE 2022 UNVEILING
		DEC 7	THE SEASON OF GIVING TOY DRIVE

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

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THANK YOU!

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

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

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

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

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

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