



ALPHA OMEGA



WINE CLUB MARCH 2024



VINEYARD IN SPRINGTIME - ST. HELENA

Dear Alpha Omega family,

We are happily celebrating Spring and the gorgeous beauty of the Napa Valley accented by the appearance of mustard in the vineyards, a direct result of another much-needed rainy winter.

During the last weekend of February, Napa Valley wineries celebrated the 28th annual Premiere Napa Valley Barrel Auction, featuring a live auction with one-of-a-kind wine lots for members of the trade from around the world. We shared a grand time along with our ERA Elite Members celebrating Alpha Omega's lot as one of the top five of 166 auction lots at our annual Premiere Napa Valley Wine Trade Only After Party at Alpha Omega.

In February, Alpha Omega was also recognized as the #1 tasting room experience in the Napa Valley by Napa Life Magazine, a testament to the high caliber of hospitality that our staff shares with winery visitors every day.

As a former chair, Robin continues to stay very busy with the Napa Valley Vintners as part of their Board of Directors that represents over 500 Napa Valley wineries and as 2nd Vice President of the California Wine Institute that's addressing critical issues that affect the entire California wine industry.

Don't forget! We are the 10th Anniversary Honorary Gala Chairs for Napa in Newport benefiting Cure Duchenne in late April. Napa in Newport brings together some of the most acclaimed Napa Valley vintners under one roof and features a Grand Tasting, an exquisite dinner and spectacular auction lots. [Click here](#) for a complete list of other Alpha Omega supported events happening around the country in 2024 as well as a listing of Wine Club events here in Napa Valley.

In addition to the wonderful support of our wine club members, we're honored to have Alpha Omega wines at a variety of Napa Valley's top restaurants. Next time you're here in the Napa Valley, look for our wines at Goose and Gander, Four Seasons, Bistro Jeanty, Charlie Palmer's Steak House and Cole's Chop House. Now there's some fine dining for you!

We hope you are enjoying your new Wine Club shipment videos! Please plan to visit us this year.

Warmest regards,



Robin and Michelle Baggett
Vintners

SAUVIGNON BLANC 1155 RUTHERFORD 2021

The moderate weather of 2021 set the stage for an exceptional vintage of Napa Valley white grapes. Alpha Omega's 1155 Vineyard is located directly in front of the winery along Highway 29. Named for the address of the winery on Mee Lane, this is one of the only vineyards that was kept when vintners Robin and Michelle Baggett purchased the property in 2006. This variety has found a very happy home in the Rutherford AVA. Our 1155 Vineyard was planted in 1993 to Sauvignon Blanc - Clone 1 and these four acres of widely spaced, old vines thrive in the deep, clay soils that are fed by the runoff from the nearby Napa River.

Blend: 98% Sauvignon Blanc, 2% Semillon

Fermentation: 50% fermented in French acacia barriques / puncheons, 50% stainless steel tanks

Aging: 16 months in 50% French acacia barriques / puncheons, 50% stainless steel tanks

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

PROPRIETARY RED ATLAS PEAK 2021

A long, winding eight-mile trip up Soda Canyon Road in the southeast corner of Napa Valley, Atlas Peak is a great example of Napa Valley's diversity, a rocky amphitheater situated at 1,200 feet in the heart of the Vaca Mountains but still close to San Pablo Bay. The net effect is warm days and cool nights which produce concentrated, balanced grapes. Mild temperatures punctuated 2021 with only a few heat spikes during the summer months that led to early ripening and allowed us to harvest grapes here with incredible charm and intriguing complexity.

Blend: 55% Cabernet Sauvignon, 20% Malbec, 13% Petit Verdot and 12% Merlot

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

Aging: 18 months in French oak barriques, 40% new

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



Sauvignon Blanc 1155 Rutherford 2021

“A combination of smaller and larger Acacia barrels, combined with stainless steel fermentation help shape this multifaceted expression of Sauvignon Blanc, with fresh aromatics accented by a complex structure and long finish.”

Proprietary Red Atlas Peak 2021

“Featuring bright acidity, rich dense waves of fruit, and a full rustic tannin profile that will age well for decades, this is a classic expression of Atlas Peak in an excellent vintage.”

- Matt Brain, Winemaker





Spring Greetings!

Your March Wine Club selections are Sauvignon Blanc 1155 Rutherford 2021 and Proprietary Red Atlas Peak 2021.

Old vines have their advantages and disadvantages. Older vines are typically resilient in dramatic weather like drought and have an exciting depth of flavor. On the other hand, older vines are typically less productive, require more individual attention and are susceptible to disease.

Our 1155 Vineyard represents some of the oldest vines we farm at Alpha Omega. Located directly in front of the winery along Highway 29, these Sauvignon Blanc vines were planted in 1993 and are some of the only vines kept when Robin and Michelle Baggett purchased the property in 2006. Although the production of these vines is slowly diminishing, the vines thrive in the deep clay soils here. Try pairing the old vine flavors of our 2021 Sauvignon Blanc 1155 with a good Chabichou de Poitou or Cabecou cheese.

Atlas Peak has a much shorter history and not many old vines compared to the rest of the Napa Valley, but the region has steadily established a reputation for bold flavorful wines with excellent aging potential. At over 1,000 feet, vineyards here receive warm afternoon sun, but also receive cool air from nearby San Pablo Bay that's ideal for not only for Cabernet Sauvignon, but other varieties like Malbec, Petit Verdot and Merlot that are featured in this wine. Our 2021 Proprietary Red Atlas Peak is excellent with Ossau Iraty or Roncal cheese.

Chef Daniel Kedan, chef / professor at the Culinary Institute of America at Greystone here in the Napa Valley has created an exciting pairing for each of these wines. Chef Daniel is pairing the Sauvignon Blanc 1155 with Coriander and Fennel Pollen Crusted Tuna with savory Lemon Curd, Roasted Fennel, Grilled Asparagus and Radish. He is pairing Herb Crusted Lamb with Lamb Chorizo, Rioja Potatoes, Eggplant and Salsa Verde with the Proprietary Red Atlas Peak.

Don't forget to watch the 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 HERB CRUSTED TUNA RECIPE | [CLICK HERE](#) FOR HIS HERB CRUSTED LAMB 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
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

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THANK YOU!

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

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

To view March CIA Chef Daniel Kedan's Recipes [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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