



ALPHA OMEGA

*World Renowned Winemakers
Handcrafting World Class Wines.*

ALPHA OMEGA



Alpha Omega is located on Hwy 29 in Rutherford in the heart of Napa Valley.

Robin Baggett and Eric Sklar shared a vision for a new winery in Napa Valley which would evoke the hospitality of this farming community and produce some of the finest wines in the world.



HISTORY

Robin Baggett and Eric Sklar



Robin developed over 800 acres of vineyards in Edna Valley, San Luis Obispo. He then founded Courtside Cellars, a custom crush facility, and Tolosa winery. Robin was past president of the San Luis Obispo Vintners for five years, is a board member of the Wine Institute and VP of the Rutherford Dust Society.

Eric and his family have a rich history in Napa Valley as grape growers, growing Cabernet, Merlot, and Sauvignon Blanc for 30 years. Eric has managed the family vineyards for over ten years, providing the grapes to premier wineries in the Napa Valley.

WINEMAKER



Jean Hoefliger

Jean Hoefliger was born and raised in Switzerland. His initial experience took him from Switzerland to Bordeaux, and South Africa, making wine at the esteemed estates of Chateau Lynch-Bages, Chateau Carbonnieux, and Meerlust. Jean came to California where he spent five years as winemaker for Newton Vineyard before joining Alpha Omega in 2006.

CONSULTING WINEMAKER



Michel Rolland

Alpha Omega's winemaking team includes Michel Rolland, a wine world superstar who has been working with our winemaker Jean Hoefliger since the 2006 vintage. Besides consulting for highly regarded wineries around the world, Rolland continues to produce his own wines at his estates in Bordeaux where he also directs one of the wine industry's most respected laboratories.

ALPHA OMEGA

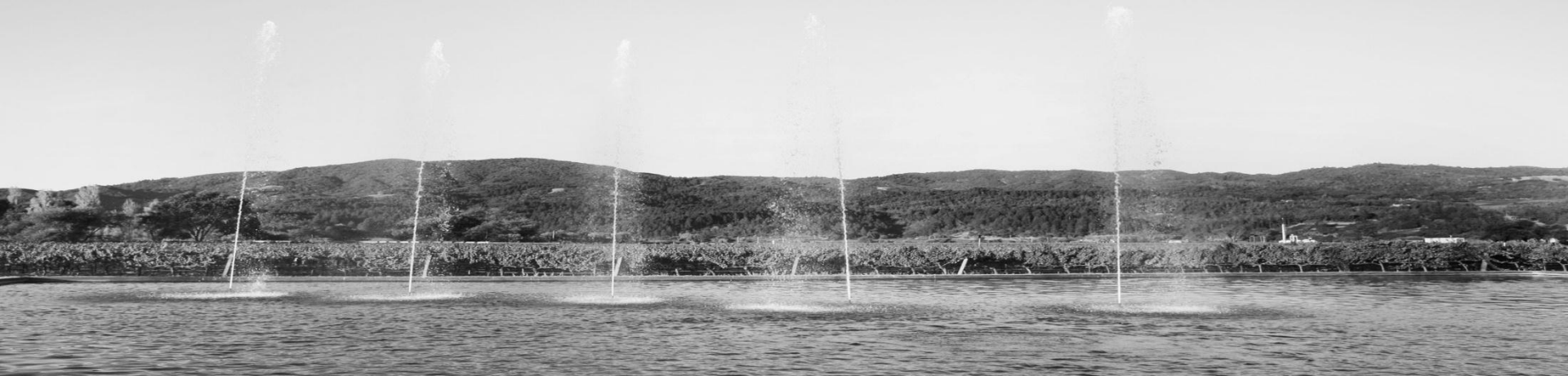
Alpha and Omega - The Beginning and The End.

The Old World of winemaking meets the New World of winemaking.

Alpha Omega is utilizing the best techniques from start to finish of both worlds
- Old World traditions in handcrafting elegant wines and New World
techniques to produce world class wines.



WHY IS ALPHA OMEGA UNIQUE?



DIVERSITY OF VINEYARDS

UNFILTERED AND UNFINED

PRECISION IN THE VINEYARDS

BARREL FERMENTATION

BERRY SORTING AT HARVEST

BLENDING

NATURAL FERMENTATION

DIVERSITY OF VINEYARDS



Aside from the vineyards on the Alpha Omega winery property, Alpha Omega has been fortunate to acquire grapes from highly sought out vineyards throughout the Napa Valley.

Alpha Omega winemakers strongly believe in sourcing grapes from terroirs representing different appellations in Napa Valley in order to bring complexity and different aromatic profiles to their wines. These vineyards range from the valley floor to mountainside and hill top.

DIVERSITY OF VINEYARDS

SPRING MOUNTAIN

Newton Vineyard

RUTHERFORD

*Alpha Omega , Beckstoffer Melrose,
Becksoffer Georges III*

OAKVILLE

*Beckstoffer To Kalon, Sklar Vineyard,
Garvey Vineyard*

YOUNTVILLE

*Beckstoffer Missouri Hopper Vineyard,
Perata Vineyard*

ATLAS PEAK

*Stagecoach Vineyard, Krupp Brothers
Vineyard*

OAK KNOLL

Jaeger Vineyard, Hillview Vineyard

WILD HORSE VALLEY

Lyons Vineyard

CARNEROS

Hudson Vineyards

COOMBSVILLE

Caldwell Vineyard

PRECISION IN THE VINEYARDS

- Alpha Omega controls all farming in the vineyards. Jean spends a great deal of time in the vineyards, allowing them to manage more precisely the impacts the climate has on the fruit.
- Shoot thinning and leafing throughout the growing cycle insures even ripeness throughout the vineyards.
- Once the fruit reaches 80% veraison, our winemakers go through the vineyards and green harvest – pick berries from each cluster which have not matured into veraison or are late ripening berries.
- Jean believes lowering the yields by dropping fruit (crop thinning) will direct the vines energy to the remaining clusters thereby resulting in more concentrated fruit and intense characteristics in the wine.

BERRY SORTING AT HARVEST

Each block is hand harvested. Harvest time is determined by quality and taste. The grapes are then quadruple sorted to ensure no stems, under or over-ripe grapes, or other foreign matter is processed into the wine.



This meticulous procedure results in processing only $\frac{1}{4}$ ton of grapes per hour. As a consequence, Alpha Omega runs 3 eight-hour crews, 24 hours a day during harvest.

UNIQUE WINE PRODUCTION

NATURAL FERMENTATION

- Alpha Omega does not inoculate with commercial yeast. Alpha Omega relies solely on the multiple natural strains of yeast which are naturally present on the grapes.
- Natural fermentation is slow because there are many different types of yeast in small quantities.
- Natural fermentation stops in the winter as the yeast cells go into hibernation. Fermentation then continues in the spring when yeast cells wake up to complete the fermentation process.

UNIQUE WINE PRODUCTION

BARREL FERMENTATION

Alpha Omega has the largest barrel fermentation program in the US based on size of production.

Alpha Omega barrel ferments most of its wines to make them more approachable at an earlier age while still maintaining ageability. Barrel fermentation allows the wine to be in contact with French oak at an early stage, so the integration of the oak's aromas is more subtle. Most importantly, the early integration allows the tannins of both the grapes and the wood to soften and round, which presents an amazing mouth-feel at an earlier stage.



UNIQUE WINE PRODUCTION

UNFINED AND UNFILTERED

AO does not fine or filter any of its wines. Jean believes fining and filtering takes away the natural components of the wine. Some wineries use fining and filtering as a precautionary measure to clarify the wine and remove any of the impurities. Alpha Omega believes properly made wine avoids these risks.

“If wine is made properly from the beginning, why would you have to change its structure and personality before bottling?”

Winemaker , Jean Hoefliger



THE RISK TAKER



Many winemakers shy away from these very tedious, risk taking and stressful processes. So why does Alpha Omega produce wine using these methods?

“I believe taking risks in winemaking gives me the ability to maximize nature’s potential , allowing me to bring out the true expression of the terroir”

Winemaker , Jean Hoefliger

BLENDING PROCESS

Each block of grapes within a vineyard is kept separate until blending. This includes separating barrel fermented wine from tank fermented wine and also keeping the pressed wine separate from the free run wine. Jean and Michel taste over 200 different wines to find the perfect blend.



ALPHA OMEGA



MASTER BLENDEERS

Jean and Michel blend four times per year. First, they blind taste each lot. They then begin to blend to create wines with balance, finesse, power and elegance. Blending takes an immense amount of concentration because they taste all of the different lots and the different blends they create in about six hours without a break.



SAUVIGNON BLANC 2010



ALPHA OMEGA

SAUVIGNON BLANC
NAPA VALLEY
2010

ALC 14.1% BY VOL

VARIETALS: 100% Sauvignon Blanc

FERMENTATION: 45% Neutral French Oak, 55% Stainless Steel, with 0% ML

AGING: The 45% was in oak for 6 months

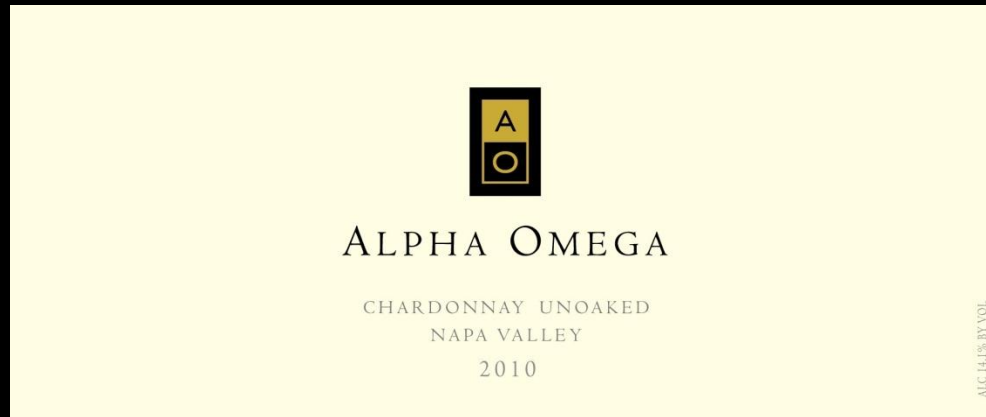
VINEYARDS: Alpha Omega Estate and Garvey Vineyard

CASE PRODUCTION: 975

WINEMAKER NOTES: The soil has a very high clay content that retains a lot of water which allows for dry farming. We use a very low temperature during fermentation to preserve the freshness, elegance and fragility of the grape, and also use neutral oak to create a more round mouthfeel. 2010 was a very cool vintage with high levels of acidity and more subtle and fresh aromas in balance with the great extraction of Napa Valley.



CHARDONNAY UNOAKED 2010



VARIETALS: 100% Chardonnay

FERMENTATION: 100% Stainless Steel, with 0% ML

AGING: 4 months “sur lie”

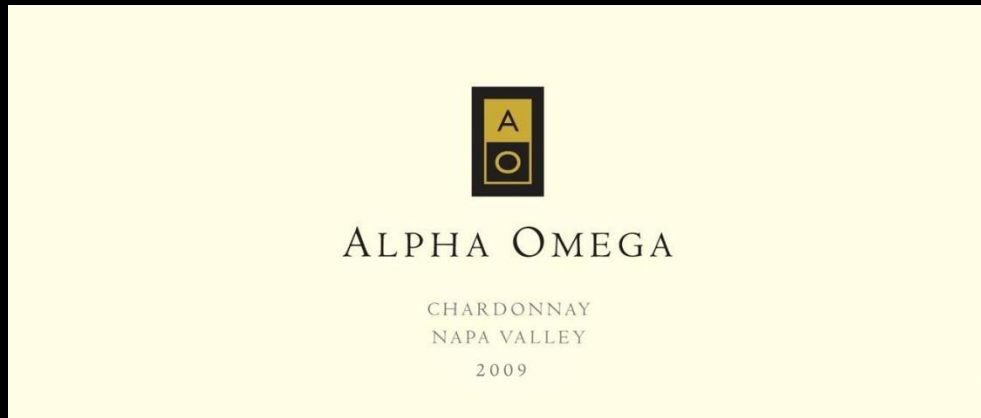
VINEYARDS: Kelly Road Vineyard, Napa

CASE PRODUCTION: 375

WINEMAKER NOTES: This wine is a very clean and crisp version of a California Chardonnay. Even though there is no oak and no malolactic fermentation, the stirring adds an interesting creamy texture which fills out the mid-palate. 2010 was a very cool vintage with high levels of acidity and more subtle and fresh aromas in blanc with the great extraction of Napa Valley.



CHARDONNAY 2009



VARIETALS: 100% Chardonnay

FERMENTATION: 100% French Oak, with 100% ML

AGING: 22 months in 70% new French Oak, 30% 1-2 year old barrels

VINEYARDS: Hudson Vineyard, Caldwell Vineyard and Maldonado Vineyard

CASE PRODUCTION: 1500

WINEMAKER NOTES: This Chardonnay was naturally fermented, unfined and unfiltered. It is a blend of six different clones of Chardonnay (76, 95, Wente, Hyde, Rued, and Robert Young) that each bring their own characteristics to this multifaceted wine. Despite its long aging process in 70% new French Oak, the wine reaches a great balance due to a lot of stirring, which gives it a California Meursault feel. This wine brings elegance and finesse into a great traditional California Chardonnay.



CABERNET SAUVIGNON 2008



ALPHA OMEGA

CABERNET SAUVIGNON

NAPA VALLEY

2008

VARIETALS: 75% Cabernet Sauvignon, 16% Merlot, 5% Cabernet Franc and 4% Petit Verdot

FERMENTATION: 53% open top barrel fermented

AGING: 24 months, 80% New French Oak, 20% in 1 year old barrels

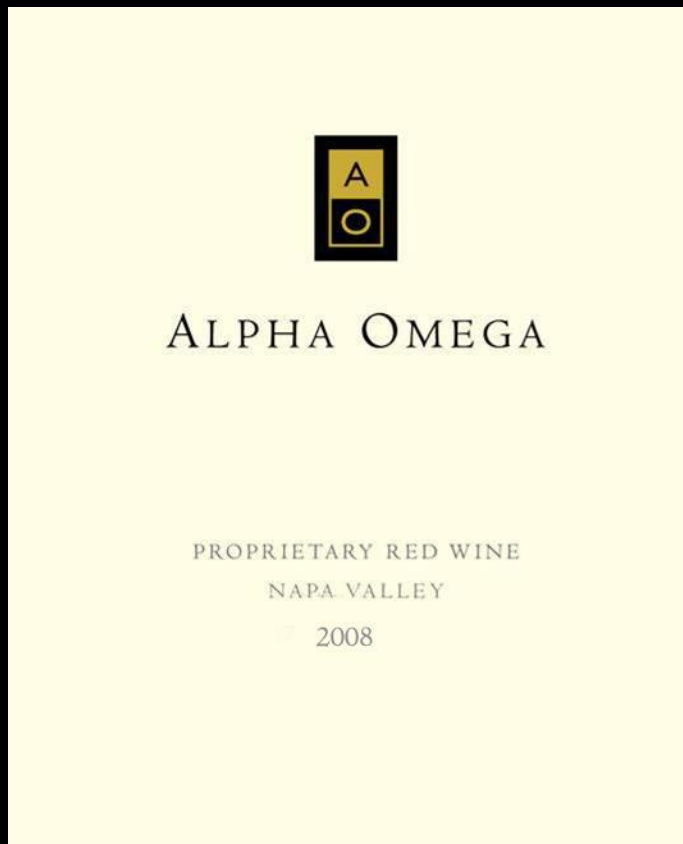
VINEYARDS: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Stagecoach and Lyons Vineyards

CASE PRODUCTION: 1432

WINEMAKER NOTES: In 2008 California faced one of its most dramatic growing seasons in years: the worst frost in 30 years, heat waves, wildfire smoke and early rain. Warm temperatures, combined with low yields due to frost, created great concentration. In retrospect, 2008 ended up being an exceptional year for quality, but the year will not be remembered for abundance. If you didn't get hit by frost in April, heat during bloom in May, or dehydration due to heat in August, it was a lovely growing season. With a roller coaster like we had in 2008, it was very important to manage every vineyard differently. The vintage was a great balance between the 2006 elegance and a touch of the 2007 concentration. Therefore, the vintage has great balance.



PROPRIETARY RED 2008



VARIETALS: 36% Merlot, 33% Cabernet Sauvignon, 12% Cabernet Franc, 19% Petit Verdot

FERMENTATION: 50% Barrel Fermented

AGING: 23 months, 80% New French Oak, 20% in 1 year old barrels

VINEYARDS: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Stagecoach, Newton and Lyons

CASE PRODUCTION: 1450

WINEMAKER NOTES: In 2008 California faced one of its most dramatic growing seasons in years: the worst frost in 30 years, heat waves, wildfire smoke and early rain. Warm temperatures, combined with low yields due to frost, created great concentration. In retrospect, 2008 ended up being an exceptional year for quality, but the year will not be remembered for abundance. If you didn't get hit by frost in April, heat during bloom in May, or dehydration due to heat in August, it was a lovely growing season. With a roller coaster like we had in 2008, it was very important to manage every vineyard differently. The vintage was a great balance between the 2006 elegance and a touch of the 2007 concentration. Therefore, the vintage has great balance.



ERA 2008



VARIETALS: 52% Cabernet Sauvignon, 15% Merlot, 26% Cabernet Franc, 7% Petit Verdot

FERMENTATION: 65% open top barrel fermented

AGING: 24 months, 80% New French Oak, 20% 1 year old barrels

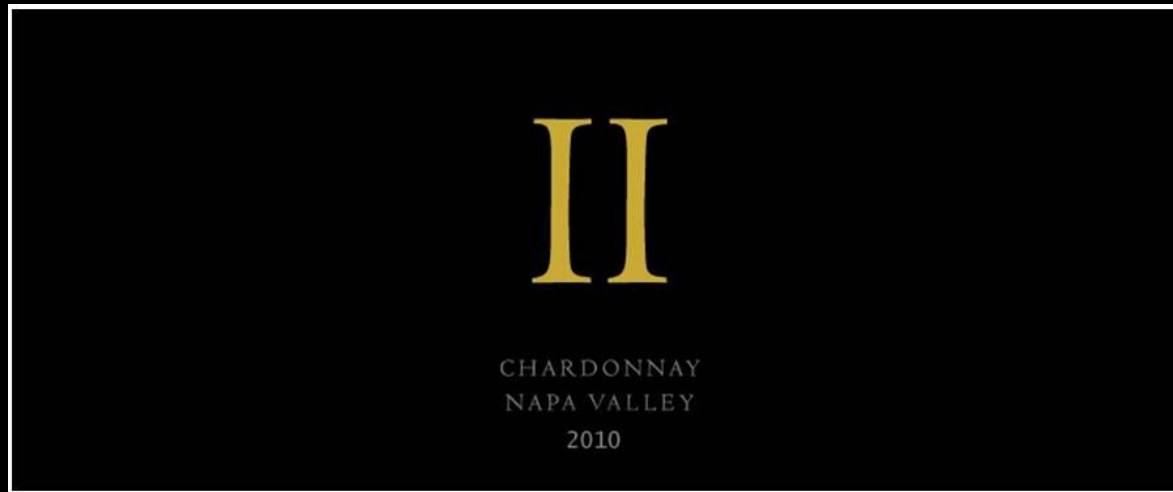
VINEYARDS: Beckstoffer To Kalon, Newton, Beckstoffer Missouri Hopper, Stagecoach Vineyard and and Newton Vineyard

CASE PRODUCTION: 700

WINEMAKER NOTES: The name ERA represents a new era of winemaking. This wine exemplifies of our style of winemaking – naturally fermented wines in open top barrels. Our goal is to find the balance between ‘Old World’ winemaking and ‘New World’ techniques. You will find ERA to be a very robust, full-bodied and rich wine with the ability to drink today of age for many years.



II Chardonnay Napa Valley 2010 by Alpha Omega



VARIETALS: 100% Chardonnay

AGING: 10 months, 20% in 3 year old barrels and 80% in stainless steel

VINEYARDS: Kelly Road Vineyard

CASE PRODUCTION: 1000 cases

WINEMAKER NOTES: II is the culmination of the two worlds, the Alpha and the Omega, the Old World and the New World. Our two winemakers, Jean Hoefliger and Michel Rolland, worked to create a wine that is not only opulent, fruit forward and generous, but also has the backbone of European acidity and elegance. A reflection of both worlds. II is a wine that is built to be approachable, both in taste and price, and consumed early.

II Napa Valley 2008 by Alpha Omega

II

NAPA VALLEY

2008

VARIETALS: 65% Cabernet Sauvignon, 25% Merlot, 7% Cabernet Franc, 3% Petit Verdot

AGING: 22 months, 80% New French Oak, 20% 1 year old barrels

VINEYARDS: Beckstoffer To Kalon, Newton, Beckstoffer Missouri Hopper, Stagecoach Vineyard and and Newton Vineyard

CASE PRODUCTION: 1,500

WINEMAKER NOTES: II is the culmination of the two worlds, the Alpha and the Omega, the Old World and the New World. Our two winemakers, Jean Hoefliger and Michel Rolland, worked to create a wine that is not only opulent, fruit forward and generous, but also has the backbone of European acidity and elegance. A reflection of both worlds. II is a wine that is built to be approachable, both in taste and price, and consumed early.