



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 had 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.



VINTNER

Robin Baggett



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 second term President of the Rutherford Dust Society.

WINEMAKER



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.

Jean Hoefliger

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. In addition to 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 Omega

The Beginning and The End

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

Alpha Omega utilizes the best winemaking techniques of both worlds from start to finish using 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

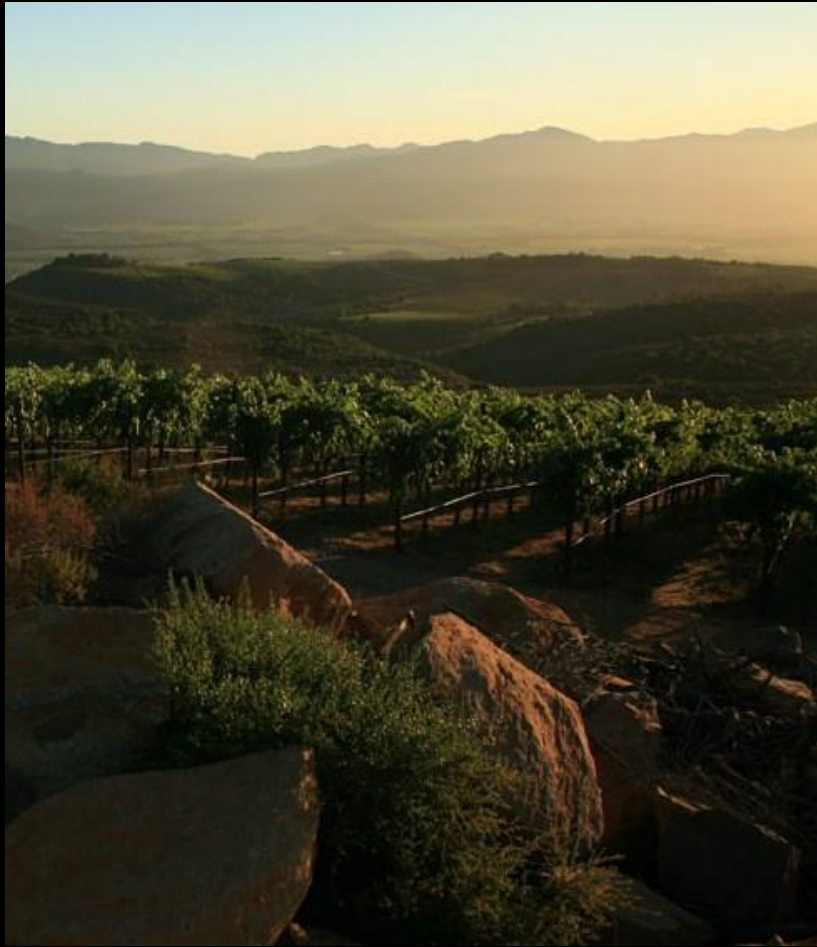
BERRY SORTING AT HARVEST

EXTENDED MACERATION

NATURAL FERMENTATION

BLENDING

DIVERSITY OF VINEYARDS



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

Alpha Omega winemakers believe in diversity of terroir and source grapes from every appellation in Napa Valley bringing complexity, depth and a wider range of aromatic profiles to our wines.

DIVERSITY OF VINEYARDS

SPRING MOUNTAIN

Newton Vineyard

ST. HELENA

*Beckstoffer Las Piedras, Beckstoffer Bourn,
Beckstoffer Dr. Crane, Kan Vineyard, Sacrasche Vineyard*

RUTHERFORD

*Alpha Omega, Beckstoffer Georges III,
Flora Springs Vineyard*

OAKVILLE

*Beckstoffer To Kalon, Garvey Vineyard,
Beckstoffer Missouri Hopper, Sklar Vineyard*

YOUNTVILLE

*Beckstoffer Missouri Hopper Vineyard,
Sleeping Lady Vineyard*

STAG'S LEAP

Gibson Vineyard

NAPA

Razi Vineyard

ATLAS PEAK

Stagecoach, Krupp Brothers Vineyard

MOUNT VEEDER

Carr Vineyard

OAK KNOLL

Sunshine Valley Vineyard

JAMESON CANYON

Los Olivos (Maldonado)

CARNEROS

Toyon Vineyards

COOMBSVILLE

*Caldwell Vineyard, Sight Vineyard,
Blue Oak Vineyard, Bennett Vineyard*

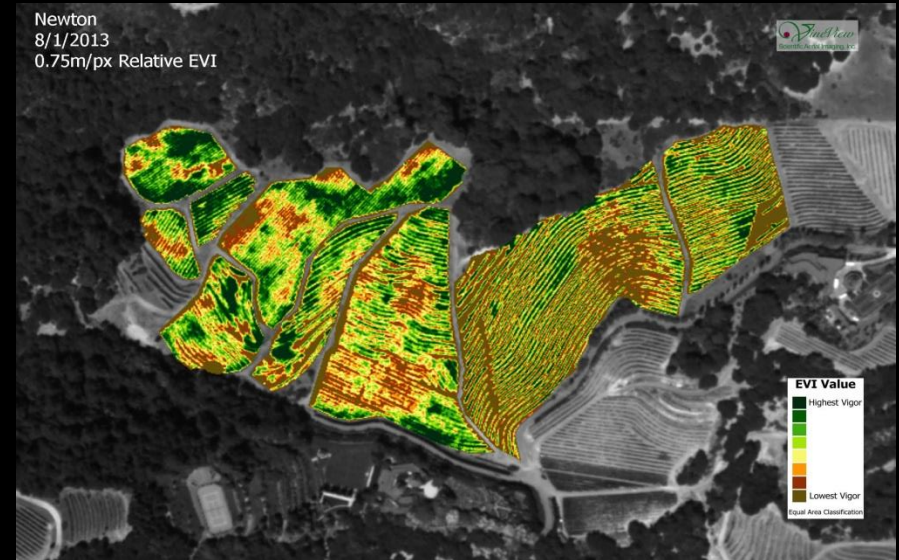
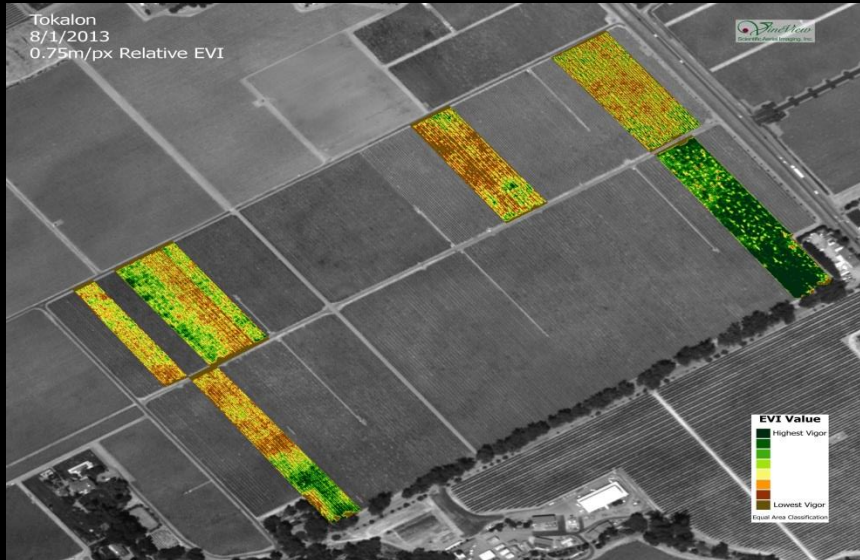
HOWELL MOUNTAIN

*Partridge Vineyard,
Clark Claudon Vineyard*

PRECISION IN THE VINEYARDS

- Alpha Omega controls all farming in the vineyards. The winemaking team spends a great amount of time in the vineyards, allowing them to manage more precisely the impact the climate has on the fruit.
- Shoot thinning and leafing throughout the growing cycle ensures 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.
- 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.

PRECISION IN THE VINEYARDS



- Alpha Omega is now using new vineyard management system called Fruition Sciences. This is state-of-the-art technology which uses sensors to monitor vines from both the inside and outside. Information gathered includes sap flow, transpiration rate, brix results, and climatic data.
- In addition to Fruition Sciences, Alpha Omega is using Normalized Difference Vegetation Index or NDVI. The pictures above show the vigor of the vineyards which allow the winemaking team to adapt the viticulture to the different needs of each block as well as to taste and harvest at the appropriate time.

BERRY SORTING AT HARVEST

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



In order to do this, we use an optical sorter that uses a laser beam to analyze size, shape and color of the berries and sorts out what is unnecessary. After the optical sorter, we added an extra sorting table where six people sort through the berries one final time.

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 extremely 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 U.S. 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 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

POST-FERMENTATION MACERATION

After Alpha Omega completes the barrel fermentation process, we allow the wine to sit on the skins of the grapes for an extended period of time. This occurs at a higher temperature with no punch-downs of the skins. The purpose of this extended post-fermentation maceration is to extract more color and to give the wines softer tannins and a richer mouth-feel.



UNIQUE WINE PRODUCTION

UNFINED AND UNFILTERED

AO does not fine or filter any of its wines. 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 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.

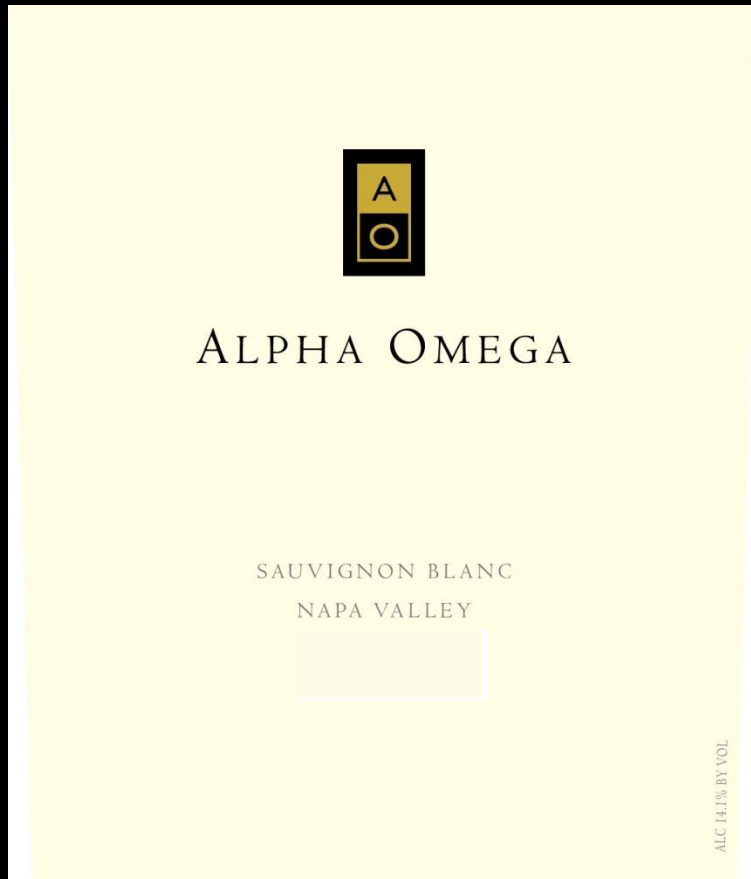


MASTER BLENDEERS

Jean and Michel blend four times per year. First, they blind taste each lot. They then begin blending 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 2012



VARIETAL: 100% Sauvignon Blanc

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

AGING: The 45% was in oak for 6 months

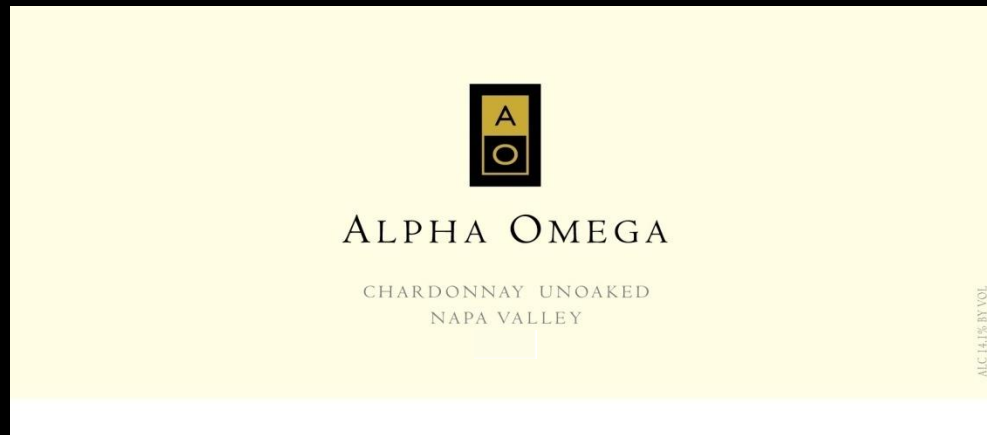
VINEYARDS: Alpha Omega Estate and Garvey Vineyard

CASE PRODUCTION: 2000

WINEMAKER NOTES: The soil this Sauvignon Blanc was produced from has a very high clay content that retains a lot of water. This allows for dry farming. We use a very low temperature during fermentation to preserve the freshness, elegance and fragility of the grape. We also use neutral oak to give the wine a rounder mouth-feel. 2012 was a vintage of extremes. This was not because of frost, heat, or rain, but mainly due to the high yield of fruit. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed varietals to ripen to their optimum condition with significant concentration and complexity.



CHARDONNAY UNOAKED 2012



VARIETAL: 100% Chardonnay

FERMENTATION: 100% Stainless Steel, with 0% ML

AGING: 4 months “sur lie”

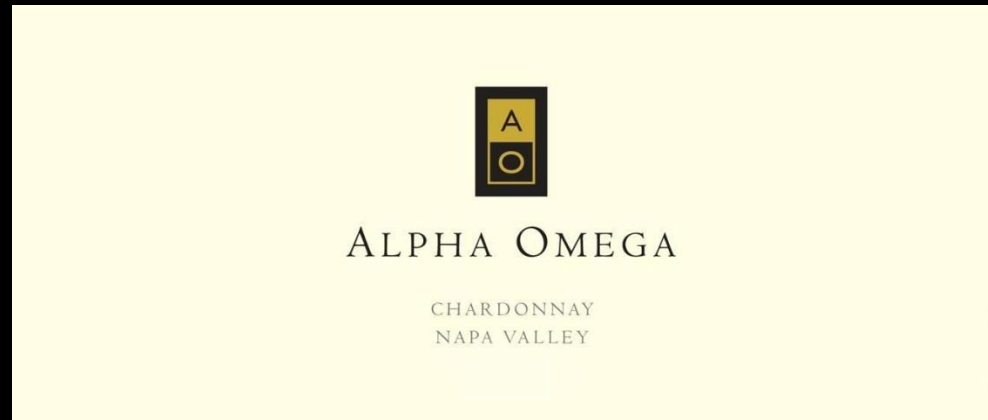
VINEYARDS: Caldwell, Los Olivos (Maldonado), and Toyon

CASE PRODUCTION: 1000

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. 2012 was a vintage of extremes. This was not because of frost, heat, or rain, but mainly due to the high yield of fruit. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed varieties to ripen to their optimum condition with significant concentration and complexity.



CHARDONNAY 2011



VARIETAL: 100% Chardonnay

FERMENTATION: 100% French Oak, with 100% ML

AGING: 17 months in 45% new French Oak, 55% 1-2 year old barrels

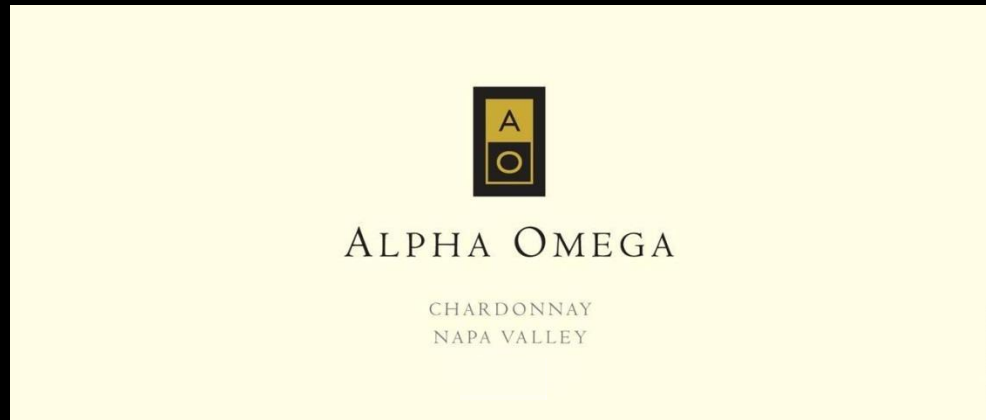
VINEYARDS: Hudson Vineyard, Caldwell Vineyard, and Maldonado Vineyard

CASE PRODUCTION: 1100

WINEMAKER NOTES: This Chardonnay was naturally fermented, unfinned 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 45% 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.



CHARDONNAY 2012



VARIETAL: 100% Chardonnay

FERMENTATION: 100% French Oak, with 100% ML

AGING: 14 months in 35% new French Oak, 65% 1-2 year old barrels

VINEYARDS: Caldwell Vineyard, Los Olivos (Maldonado) Vineyard, Razi Vineyard, and Toyon Vineyard

CASE PRODUCTION: 1500

WINEMAKER NOTES: 2012 proved to be a vintage of extremes. This is not because of frost, heat, or rain, but mainly due to the high yield of fruit. The growing season was ideal with no frost, a mild spring, and a very temperate, long growing season. This allowed all varieties to ripen to their optimum condition with significant concentration and complexity. The biggest challenges were to find space to ferment and to manage the tannin structure of the very thick-skinned red vintage. This means that winemakers who simply apply recipes will have a challenging year as tannin levels were at twice the average level.



CABERNET SAUVIGNON 2010



ALPHA OMEGA

CABERNET SAUVIGNON
NAPA VALLEY

VARIETALS: 76% Cabernet Sauvignon, 8% Merlot, 8% Cabernet Franc and 8% Petit Verdot

FERMENTATION: 60% open top barrel fermented

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

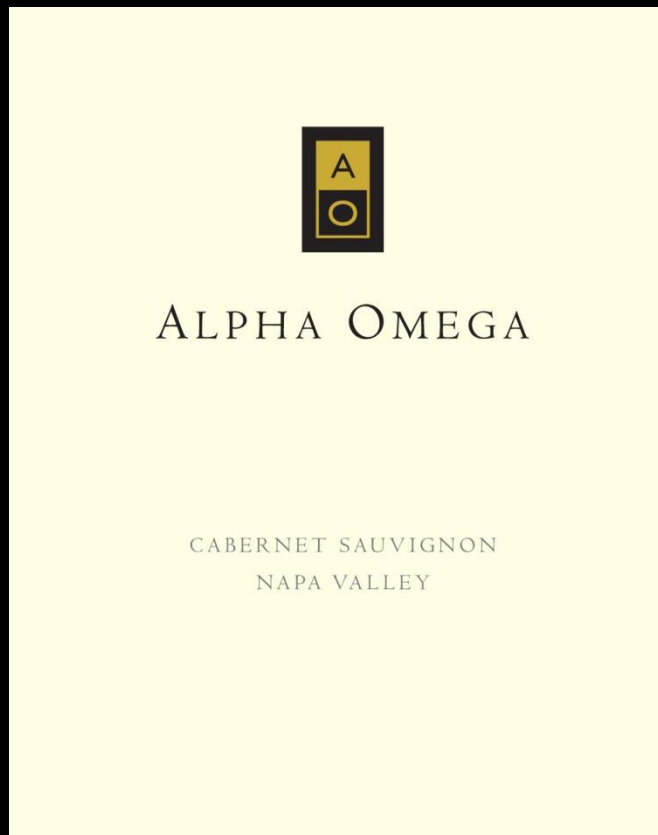
VINEYARDS: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Stagecoach, Newton, and Lyons Vineyards

CASE PRODUCTION: 1500

WINEMAKER NOTES: 2010 was a very cool vintage with high levels of acidity which protect fragile aromas and give a great backbone to the wine. The growing season allowed the aromatics to be a little less ripe and more subtle and fresh because at no time was the grape burned by heat. The result is not only a well-balanced wine with lower alcohol levels, but also includes wonderful extraction of great Napa Valley terroir.



CABERNET SAUVIGNON 2011



VARIETALS: 76% Cabernet Sauvignon, 20% Merlot, 4% Cabernet Franc

FERMENTATION: 60% open top barrel fermented

AGING: 22 months, 70% New French Oak, 30% in 1 year old barrels

VINEYARDS: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, and Stagecoach, Newton, Kan, Beckstoffer Las Piedras, Beckstoffer Dr. Crane

CASE PRODUCTION: 1500

WINEMAKER NOTES: Napa Valley faced myriad challenges in 2011. A cool and wet Spring delayed the growing season and also created major shatter. The positive is, it allowed the vine to concentrate its effort into the remaining clusters and giving them intense flavors. Summer temperatures rarely rose above 90°F. By the beginning of September, the season was weeks behind the norm, but it really helped the balance between acidity and ripeness, protecting the acidity from being burned.

In early October, with the forecast calling for significant rain, growers faced a choice: pick before the rain and settle for less than optimum ripening or hope the grapes would weather the storm. Alpha Omega decided to pick the vineyards that were not well drained before the rain and the ones that were, after. This decision gave us a diversity of ripeness which helped the wine reach a deep and complex profile.



PROPRIETARY RED 2010



ALPHA OMEGA

PROPRIETARY RED WINE
NAPA VALLEY

VARIETALS: 49% Cabernet Sauvignon, 40% Cabernet Sauvignon, 9% Petit Verdot, 2% Cabernet Franc

FERMENTATION: 60% Barrel Fermented

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

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

CASE PRODUCTION: 1100

WINEMAKER NOTES: 2010 was a very cool vintage with high levels of acidity which protect fragile aromas and give a great backbone to the wine. The growing season allowed the aromatics to be a little less ripe and more subtle and fresh because at no time was the grape burned by heat. The result is not only a well-balanced wine with lower alcohol levels, but also includes wonderful extraction of great Napa Valley terroir.



PROPRIETARY RED 2011



ALPHA OMEGA

PROPRIETARY RED WINE
NAPA VALLEY

VARIETALS: 72% Cabernet Sauvignon, 20% Cabernet Franc, 5% Petit Verdot, 3% Merlot

FERMENTATION: 60% Barrel Fermented

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

VINEYARDS: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Stagecoach, Newton, Kan, Beckstoffer Las Piedras, Beckstoffer Dr. Crane

CASE PRODUCTION: 1100

WINEMAKER NOTES: Napa Valley faced myriad challenges in 2011. A cool and wet Spring delayed the growing season and also created major shatter. The positive is, it allowed the vine to concentrate its effort into the remaining clusters and giving them intense flavors. Summer temperatures rarely rose above 90°F. By the beginning of September, the season was weeks behind the norm, but it really helped the balance between acidity and ripeness, protecting the acidity from being burned.

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ERA 2010



VARIETALS: 85% Cabernet Sauvignon, 10% Cabernet Franc, 5% Merlot

FERMENTATION: 100% open top barrel fermented

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

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

CASE PRODUCTION: 800

WINEMAKER NOTES: The name ERA represents a new era of winemaking. This wine exemplifies our style – 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 which can be enjoyed today or aged for many years.



ERA 2011



VARIETALS: 100% Cabernet Sauvignon

FERMENTATION: 100% open top barrel fermented

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

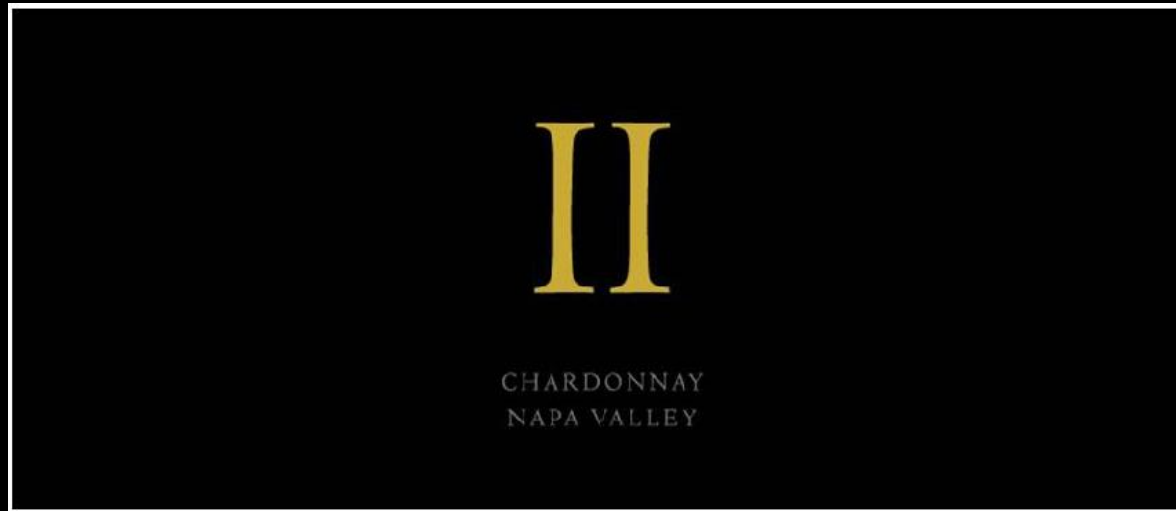
VINEYARDS: Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Beckstoffer Las Piedras, Beckstoffer Dr. Crane, Newton, and Stagecoach

CASE PRODUCTION: 800

WINEMAKER NOTES: The name ERA represents a new era of winemaking. This wine exemplifies our style – 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 which may be enjoyed today or aged for many years.



II CHARDONNAY 2012 by Alpha Omega



VARIETAL: 100% Chardonnay

FERMENTATION: 50% ML, and 50% fermented in oak

AGING: 9 months, 50% in French oak (30% new oak) and 50% in stainless steel

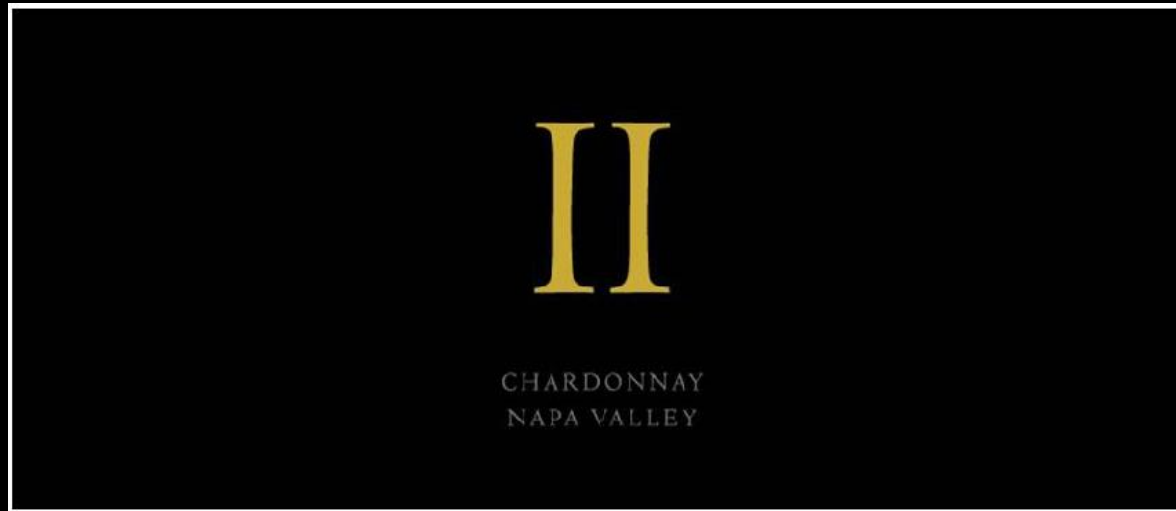
VINEYARDS: Kelly Road and Toyon

CASE PRODUCTION: 900 cases

WINEMAKER NOTES: II is the culmination of the two worlds, the Alpha and the Omega, the Old World and the New World. 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 CHARDONNAY 2013 by Alpha Omega



VARIETAL: 100% Chardonnay

FERMENTATION: 50% ML, and 50% fermented in oak

AGING: 9 months, 50% in French oak (30% new oak) and 50% in stainless steel

VINEYARDS: Kelly Road and Toyon

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. 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 RED WINE 2010 by Alpha Omega



II

NAPA VALLEY

VARIETALS: 56% Cabernet Sauvignon, 21% Merlot, 15% Petit Verdot, 4% Malbec, 4% Cabernet Franc

AGING: 14 Months in 40% New French Oak

VINEYARDS: Perata, Jaeger, and Newton Vineyards

CASE PRODUCTION: 2,000

WINEMAKER NOTES: II is the culmination of the two worlds, the Alpha and the Omega, the Old World and the New World. 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.