



## ALPHA OMEGA

### WINERY FACT SHEET

<b>Address/Telephone:</b>	1155 Mee Lane, St. Helena, CA, 94574; 707-963-9999
<b>Appellation:</b>	Rutherford
<b>Founded:</b>	2006
<b>Founders/Proprietors:</b>	Robin and Michelle Baggett
<b>Head Winemaker:</b>	Jean Hoefliger
<b>Consulting Winemaker:</b>	Michel Rolland
<b>Hours:</b>	Open to the public daily from 10 a.m. to 6 p.m. Reservations required for non-Wine Club members on Saturdays after 2 p.m. and for groups of six or larger at all times. Private tastings available by appointment.
<b>Annual Production:</b>	15,000 cases
<b>Flagship Wine:</b>	ERA
<b>Principal Vineyards:</b>	Thomas Vineyard (Rutherford), 1155 Vineyard (Rutherford), Drew (Mt. Veeder), Sunshine Valley (Oak Knoll District), Cordes (Atlas Peak) Beckstoffer To Kalon (Oakville), Beckstoffer Dr. Crane (St. Helena), Beckstoffer Georges III (Rutherford), Beckstoffer Las Piedras (St. Helena), Stagecoach (Atlas Peak)
<b>Website:</b>	<a href="http://aowinery.com">http://aowinery.com</a>
<b>Social media:</b>	Twitter & Instagram: @aowinery; Facebook: AlphaOmegaWinery #experienceAO

**Overview:** Alpha Omega is a family-owned, boutique winery in the legendary Rutherford Bench in the heart of the celebrated Napa Valley. Established in 2006, Alpha Omega was founded by proprietors Robin and Michelle Baggett to present world-class wines handcrafted by world-renowned winemakers in a convivial setting reflective of the Napa Valley farming community. The beauty of the modern, farm-style winery is as captivating as its wines.

Using grapes from almost every appellation throughout the Napa Valley, including fruit from its own prized vineyards and other historic vineyards, winemaker Jean Hoefliger and consulting winemaker Michel Rolland meld the Old World's traditions with the New World's state-of-the-art techniques to create Bordeaux-style wines that uniquely express the essence of the terroir of the famous wine region. The flagship wine, ERA, and the Single Vineyard wines are 100% barrel fermented using native yeasts, unfiltered and unfiltered. The result is finesse-driven, complex and

balanced wines that remain true to Alpha Omega's philosophy – approachable to be enjoyed early but built to age for decades.

In addition to its beautiful wines, Alpha Omega is known for its exceptional, down-home hospitality as well as its picturesque setting, which is highlighted by stunning terrace views of its landmark fountains, beautiful vineyards and the statuesque Mayacamas Mountains in the distance. With an aim to be recognized as one of the great wine estates in the world, Alpha Omega delivers an unparalleled experience from beginning to end.

**Sustainability:** Alpha Omega's winery and land are both Napa Green-certified. In 2016, Alpha Omega placed into operation a 400 kilowatt (kW) solar and 580 kilowatt-hour (kWh) battery microgrid system that includes a first-of-its kind, fully integrated solar and battery facility back-up power system. This groundbreaking microgrid system, which encompasses solar power generation, energy storage and demand management, became the largest commercial microgrid system for a Napa Valley winery and in all Pacific Gas and Electric Company's 70,000-square-mile service area in northern and central California. The winery also offers four electric vehicle charging stations, including three for Tesla cars.

**Philanthropy:** The Alpha Omega Foundation's mission is to inspire and encourage charitable giving in the next generation of Napa Valley's leaders. The Foundation supports organizations and initiatives that energize the Valley with a sense of responsibility for building on a strong tradition of goodwill and aims to empower all people and visionary companies to realize their value to philanthropic causes. The Foundation does not use any donated funds for administrative or fundraising costs; therefore, 100% of all monies raised go directly towards our mission.

For more information, contact:

Kelly E. Carter  
Director of Communications  
Alpha Omega  
Direct: 707-302-2012  
Mobile: 707-339-1527  
[kelly@aowinery.com](mailto:kelly@aowinery.com)