

Alpha Omega Chardonnay wins International Chardonnay Symposium's 'Best in Show'

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Alpha Omega vintners Robin Baggett and Michelle Baggett with Alpha Omega winemaker Jean Hoefliger, who holds the Best of Show prize awarded to Alpha Omega Reserve Chardonnay 2013 at the International Chardonnay Symposium 2016 on May 13, 2016.

Suzanne Becker Bronk

What will you be drinking on National Chardonnay Day, this Thursday, May 26? Consider a glass of award-winning **Alpha Omega** Reserve Chardonnay 2013 from Napa Valley – if you can get your hands on a bottle. Only 292 cases of the rich and lush golden elixir were produced.

This luxe **Alpha Omega** wine won the coveted Best of Show platinum medal at the recent **International Chardonnay Symposium**, the country's premier celebration of Chardonnay wines. The prestigious honor was announced at the annual La Paulée Dinner and Vintners Awards Ceremony at Greengate Ranch & Vineyard in San Luis Obispo.

A total of 60 wines from various countries competed in the **The SOMM Journal's** 2016 Sommelier

Challenge, a double-blind wine tasting competition judged by a panel of 15 world-class sommeliers. In addition to Napa Valley, wines were submitted from the regions of Sonoma, the Central Coast, Monterey, Livermore, Burgundy, Côte d'Or, Languedoc, Arinzano (Spain) and South Africa. The Best of Show recipient is considered the overall favorite.

Jean Hoefliger, **Alpha Omega's** winemaker and general manager was flattered to win Best of Show. 'It is quite impressive to be honored by very experienced sommeliers,' Hoefliger said. 'It shows that they understood what you tried to do as a winemaker and truly read the soul of the wine and the way I envisioned it.'

The Best of Show honor was especially meaningful for vintner **Robin Baggett** the proprietor of **Alpha Omega** and **Tolosa** winery in San Luis Obispo. 'Having started my wine career in Edna Valley, graduated from Cal Poly and raised my family in San Luis Obispo, it's an honor to return and receive such a prestigious award for our Napa Valley efforts,' says Baggett.

Alpha Omega's Reserve Chardonnay 2013 is Hoefliger's interpretation of a Premier Cru from Chassagne-Montrachet. The most luxurious and refined Chardonnay offered by Alpha Omega, the 2013 Reserve Chardonnay boasts flavors of grapefruit and blood orange that collide with exceptional balance of acidity and minerality. The award-winning wine is 100% Chardonnay and 100% barrel fermented in French oak — 18 months in 40% new French oak and 60% in one- to two-year-old barrels.

Founded in 2006, **Alpha Omega** was a direct to consumer pioneer and used that business model to quickly catapult to success. Located on Highway 29 in the legendary Rutherford Bench of Napa Valley, **Alpha Omega** produces world-class, Bordeaux-style, handcrafted wines made with grapes from prized, historic vineyards by talented Swiss-born winemaker Jean Hoefliger and superstar winemaking consultant Michel Rolland. With its landmark fountains, tranquil pond and stunning views of the Mayacamas Mountains and vineyards, the winery exudes a sense of place and offers hospitality reflective of the farming community. Vintners Robin and Michelle Baggett's acclaimed winery and land is Napa Green-certified.