



## Unique Napa Valley Wine Experiences

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Napa Valley is ripe with history, intrigue and award winning wines. This California wine country getaway is a top destination for people looking for a place to sip, savor, enjoy and learn from some of the top wine masters in the country. With hundreds of vineyards to choose from, it is not only the wine, but the experiences they offer that allow a vineyard to stand out from the oth-



**MUST TRY: *Vintner's Red Blend 2014***

With scents of plum, blueberry and raspberry, this robust wine is fruit-forward. Perfect to pair with a steak dinner or to serve at your backyard barbecue this red blend is aromatic and a definite crowd pleaser.

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**Alpha Omega (<http://www.aowinery.com/>)**



**Alpha Omega (<http://www.aowinery.com/>)**, a family-owned boutique winery, located in the heart of the Napa Valley provides breathtaking scenery of the Mayacamas Mountains. It's beautiful pond and fountains make for the perfect backdrop to enjoy the delicious, handcrafted wines made with grapes from prized, historic vineyards.

Established in 2006, Alpha Omega was founded by proprietors Robin and Michelle Baggett to present world-class wines hand-crafted by world-renowned winemakers in a convivial rustic-style farm winery. 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 wine is 100% barrel fermented using native yeasts, unfinned and unfiltered. The result is finesse-driven, complex and balanced wines.

The winery is known for its exceptional, down-home hospitality and Alpha Omega delivers an unparalleled experience from beginning to end. Owners Robin and Michelle Baggett go out of their way to ensure you have a fantastic tasting experience, are extremely knowledgeable and treat you as if you were old friends. They also own the Tolosa winery and a cow-calf cattle operation on their ranches in San Luis Obispo and Lake Berryessa.

*Michelle Baggett of Alpha Omega shares, "We've always focused on creating luxurious experiences with a trifecta of the senses centered around our people, place and product. Our Private Client Team's years of experience along with our exquisite private spaces and sophisticated technology for handcrafting wines stimulates each sense within one's soul."*



### **Unique Tasting Experiences at Alpha Omega:**

*Alpha Omega's wine philosophy – approachable to be enjoyed early but built to age for decades.*

#### ***Tour and Tasting***

Experience the beauty of the Alpha Omega property, production facilities and its wines during this 60-minute wine education tour. Beginning with the Sauvignon Blanc, guests sip as they start their walking tour in the Tank Room learning about stainless steel fermentation. Moving onto the crush pad and into the Barrel Room, the Chardonnay takes center stage while the French oak barrel aging process is explained. For the grand finale, head to the Vineyard Terrace to enjoy the expansive views of the fountains, vineyards and Mayacamas Mountains while sampling their Proprietary Red, a French oak barrel-aged Cabernet blend, and their Cabernet Sauvignon. \$65

#### ***Single Vineyard Tasting***

Experience the best of Napa Valley terroir through the Single Vineyard tasting. Taste through Cabernet Sauvignon handcrafted from some of Napa Valley's most historic and renowned vineyards. Each of these vineyards is a component of Alpha Omega's flagship wine, ERA, which is included in this tasting experience. A member of the Private Client team will explain how the terroir and location of each vineyard adds diversity and complexity to each wine. Due to the limited production and great demand of the Single Vineyard Cabernet Sauvignons, featured wines will be either barrel samples or library offerings. Offered with cheese accompaniment. \$100

### ***Taste of To Kalon***

Designed for wine enthusiasts who appreciate history and terroir, this is truly an unparalleled opportunity to taste multiple vintages from the most famous vineyard in Napa Valley, Beckstoffer To Kalon. This privileged opportunity offers three Library vintages of Beckstoffer To Kalon Cabernet Sauvignon and a current release or barrel sample. Offered with cheese accompaniment. \$150

### ***Alpha Omega's Impressive Technology***

Celebrating its 11th anniversary this year, Alpha Omega has placed into operation a 400 kilowatt (kW) solar and 580 kilowatt-hour (kWh) battery micro grid system that includes a first-of-its kind, fully integrated solar and battery facility back-up power system. This ground-breaking micro grid system, which encompasses solar power generation, energy storage and demand management, is the largest commercial micro-grid system to date for a Napa Valley winery. With the addition of electric vehicle charging stations expected later this year, Alpha Omega, whose land and winery are Napa Green certified, continues to demonstrate its commitment to sustainability and set the pace when it comes to embracing leading-edge renewable solutions. Alpha Omega estimates it will produce 640,500 kWh of clean, solar power and save 960,750 pounds of carbon dioxide per year, the equivalent of planting 2,402 trees.

The solar power system is designed to supply nearly 100 percent of the winery's energy needs, and the five arrays were architecturally designed to serve as shade structures for parking and winery equipment. The solar structures also include an impressively engineered, cantilevered crush-pad structure to provide shade and weather protection during harvest. The multi-million dollar micro grid system has already drastically reduced Alpha Omega's average monthly PG&E bill from \$15,000 to \$1,000.



While the winery, located in the legendary Rutherford Bench of world famous Napa Valley, has blossomed, the essence of Alpha Omega has not changed. Alpha Omega combines the Old World's European balanced style with the New World's state-of-the-art techniques and powerful fruit and tannins found in Napa Valley resulting in elegant, Bordeaux-style wine that will hold up for

years to come. Today, the estate is considered one of the top wineries in the region. Alpha Omega continues to push forward, vintage after vintage, by constantly improving its wine, visitor experience and surroundings.

**MUST TRY: *Alpha Omega Reserve Chardonnay 2013***

Alpha Omega Reserve Chardonnay 2013 from Napa Valley won a coveted Best of Show platinum medal at the International Chardonnay Symposium 2016 held May 12-14, 2016 in the Edna Valley. 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 since the winery was founded in 2006, 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."

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 is rich and lush on the palate, boasting 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. Only 292 cases were produced.

Alpha Omega winemaking process is more labor-intensive than most wineries in part because the wines are barrel fermented, unfiltered, unfinned, barrel-aged and naturally fermented. From beginning to end, everything is done by hand.



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**Where to Stay: *The Meritage Resort* (<http://meritagecollection.com/meritageresort/>)**