



# 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 2<sup>nd</sup> term President 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. Eric is the Treasurer for the Napa Valley Vintners.

# 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. 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 Omega

The Beginning and The End

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

Alpha Omega is utilizing 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

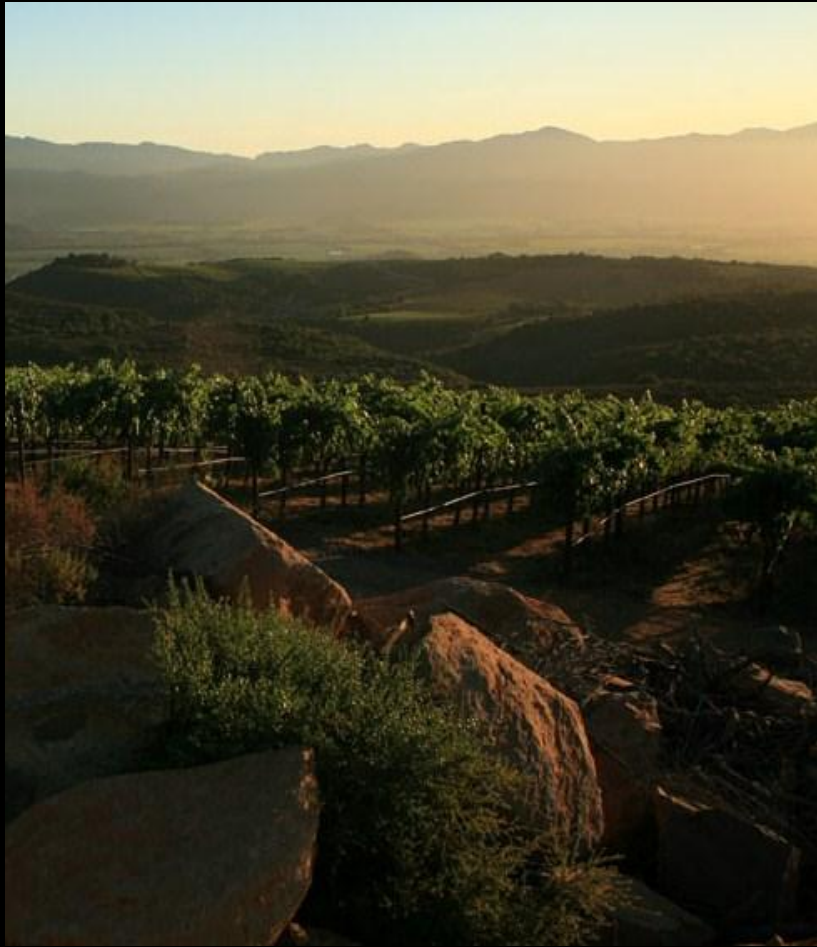
BERRY SORTING AT HARVEST

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 Dr. Crane*

## RUTHERFORD

*Alpha Omega , Beckstoffer Georges III, Escher Vineyard*

## OAKVILLE

*Beckstoffer To Kalon, Sklar Vineyard, Garvey Vineyard*

## YOUNTVILLE

*Beckstoffer Missouri Hopper Vineyard*

## STAG'S LEAP

*Gibson Vineyard*

## ATLAS PEAK

*Stagecoach, Krupp Brothers Vineyard*

## MOUNT VEEDER

*Carr 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. The winemaking team spends a great amount 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.
- 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 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 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 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.



# 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 2011



ALPHA OMEGA

SAUVIGNON BLANC  
NAPA VALLEY  
2011

ALC 14.1% BY VOL

**VARIETAL:** 100% Sauvignon Blanc

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

**AGING:** The 45% was in oak for 6 months

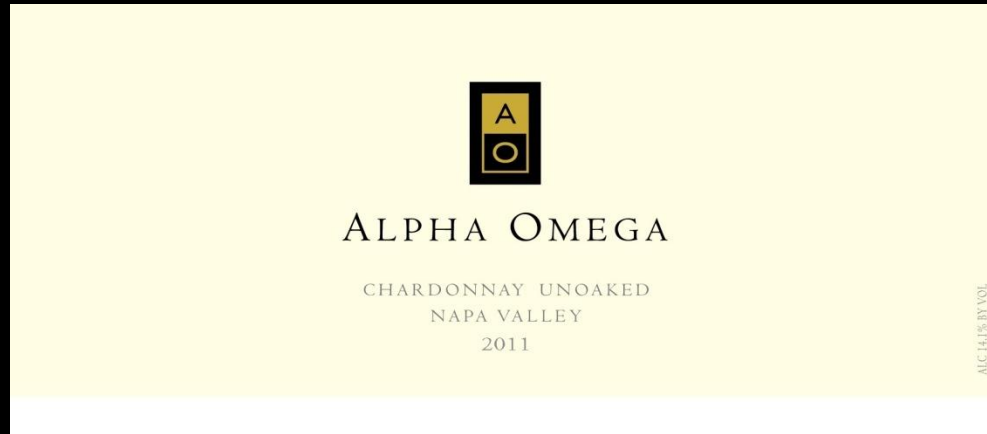
**VINEYARDS:** Alpha Omega Estate and Garvey Vineyard

**CASE PRODUCTION:** 800

**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. 2011 was a very cool vintage resulting in high levels of acidity with subtle, fresh aromas balancing the great Napa Valley extraction.



# CHARDONNAY UNOAKED 2011



**VARIETAL:** 100% Chardonnay

**FERMENTATION:** 100% Stainless Steel, with 0% ML

**AGING:** 4 months “sur lie”

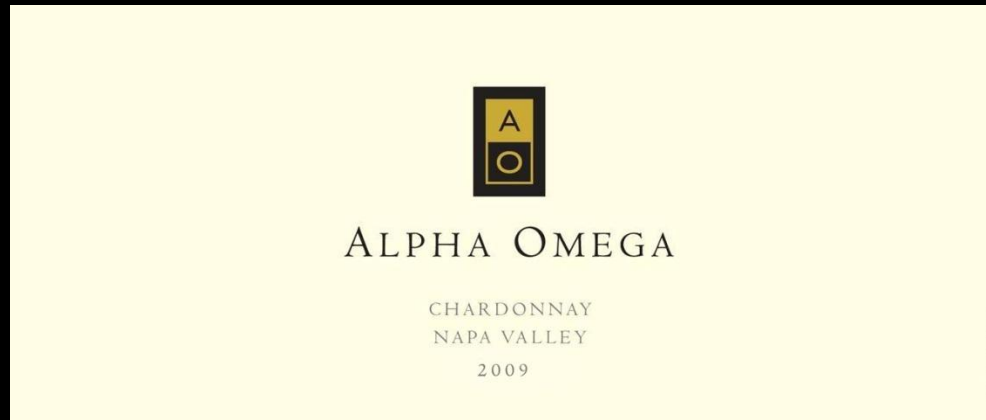
**VINEYARDS:** Kelly Road Vineyard, Napa

**CASE PRODUCTION:** 500

**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. 2011 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 2009



**VARIETAL:** 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, 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 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

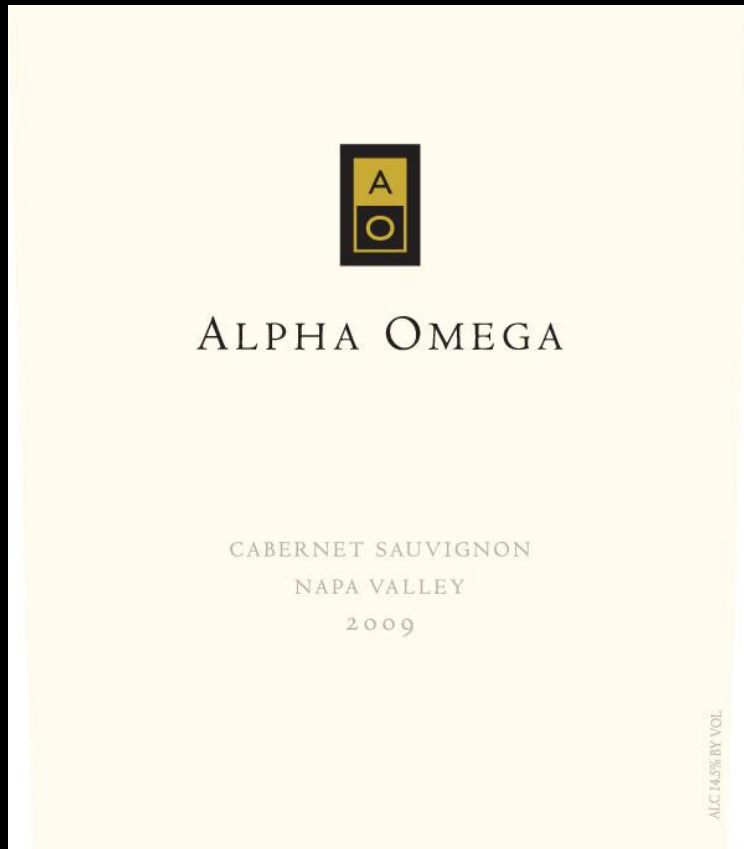
**VINEYARDS:** Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Stagecoach and Lyons Vineyards

**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 season 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.



# CABERNET SAUVIGNON 2009



**VARIETALS:** 75% Cabernet Sauvignon, 10% Merlot, 7% Cabernet Franc and 8% Petit Verdot

**FERMENTATION:** 60% open top barrel fermented

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

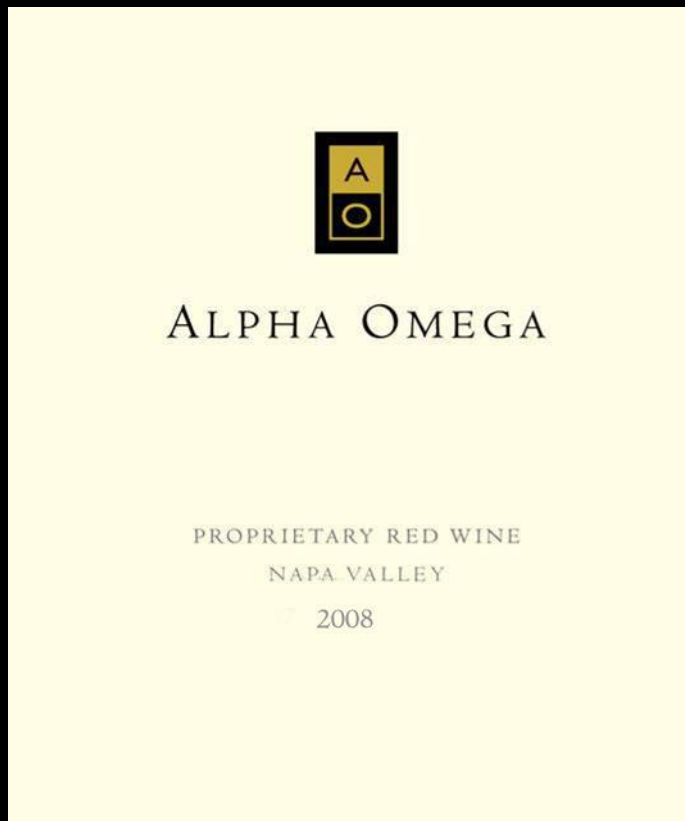
**VINEYARDS:** Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Stagecoach, Newton and Lyons Vineyards

**CASE PRODUCTION:** 1500

**WINEMAKER NOTES:** In 2009 we had a very consistent season with stable temperatures which gave us grapes with a little higher acidity. Although in October, Napa Valley had a major tropical storm which was followed by a less intrusive rain two weeks later. This forced most winemakers to pick prior to the rain. At Alpha Omega we decided to let the fruit hang through the rain to obtain better tannic ripeness. Because we have a quadruple sorting system we had the ability to sort out grapes that were not up to standards. Therefore, we had fewer grapes but perfect ripeness. Overall, the vintage is a little bit more Bordeaux-like with lower alcohol content and higher acidity.



# 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

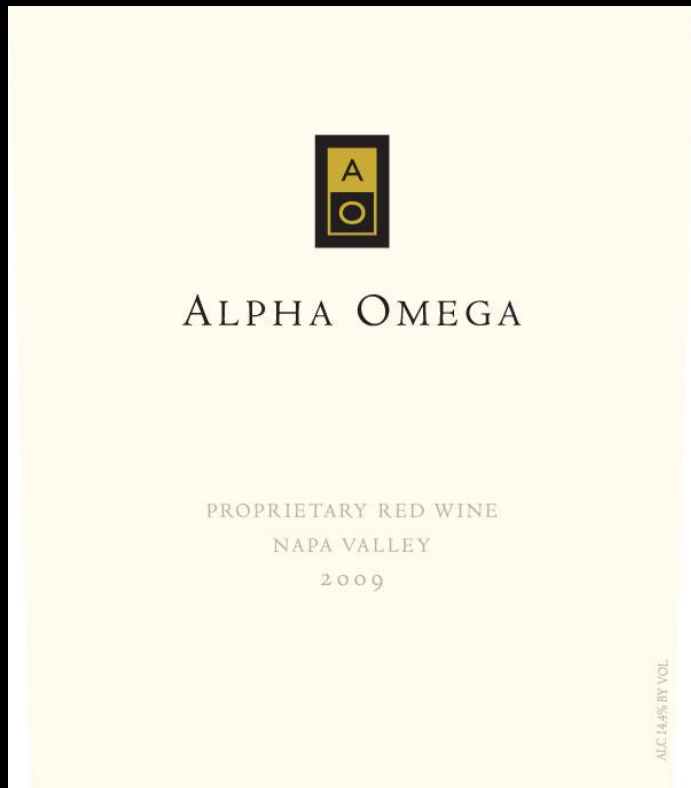
**CASE PRODUCTION:** 1450

**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 season 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.





# PROPRIETARY RED 2009



**VARIETALS:** 37% Merlot, 34% Cabernet Sauvignon, 16% Cabernet Franc, 13% Petit Verdot

**FERMENTATION:** 60% 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:** 1500

**WINEMAKER NOTES:** In 2009 we had a very consistent season with stable temperatures which gave us grapes with a little higher acidity. Although in October, Napa Valley had a major tropical storm which was followed by a less intrusive rain two weeks later. This forced most winemakers to pick prior to the rain. At Alpha Omega we decided to let the fruit hang through the rain to obtain better tannic ripeness. Because we have a quadruple sorting system we had the ability to sort out grapes that were not up to standards. Therefore, we had fewer grapes but perfect ripeness. Overall, the vintage is a little bit more Bordeaux-like with lower alcohol content and higher acidity.



# 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 Newton Vineyard

**CASE PRODUCTION:** 700

**WINEMAKER NOTES:** The name ERA represents a new era of winemaking. This wine exemplifies our style – a blend of 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 2009



**VARIETALS:** 80% Cabernet Sauvignon, 5% Merlot, 7% Cabernet Franc, 8% Petit Verdot

**FERMENTATION:** 100% open top barrel fermented

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

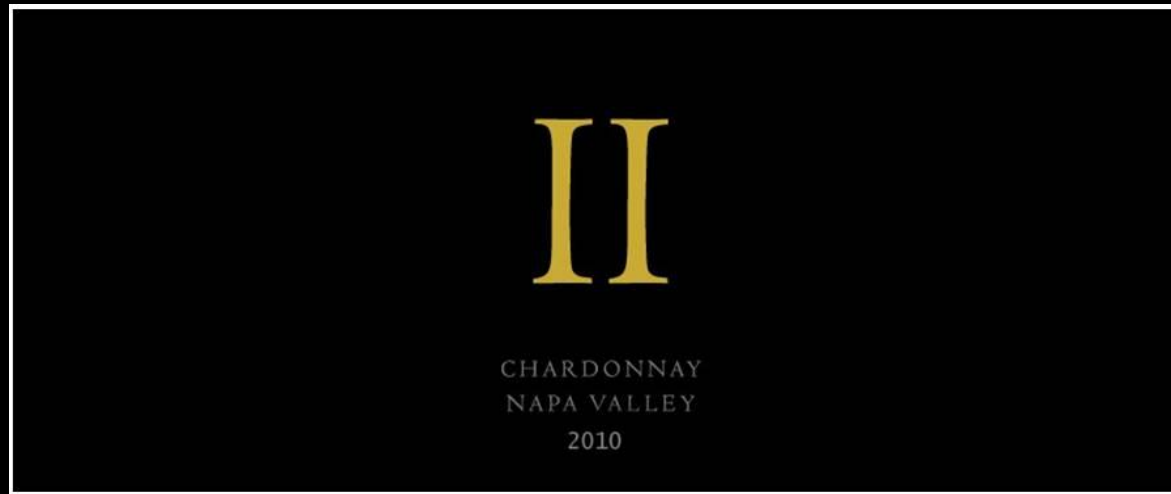
**VINEYARDS:** Beckstoffer To Kalon, Beckstoffer Missouri Hopper, Stagecoach and Newton

**CASE PRODUCTION:** 700

**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.



# II CHARDONNAY 2010 by Alpha Omega



**VARIETAL:** 100% Chardonnay

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

**AGING:** 10 months, 50% in 3 year old barrels and 50% in stainless steel

**VINEYARDS:** Hudson, Kelly Road and Oak Knoll Vineyards

**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 RED WINE 2008 by Alpha Omega

II

NAPA VALLEY

2008

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

**AGING:** 10 Months in 60% New French Oak

**VINEYARDS:** Praeger, Yaeger and Newton Vineyards

**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. 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.