



Established in 2006, Alpha Omega was created to offer handcrafted wines that blend the best winemaking techniques of the Old World with the New World and a winery that exudes a sense of place and hospitality reflective of the Napa Valley farming community.

While the winery, located in the legendary Rutherford Bench of world famous Napa Valley, has blossomed, the essence of Alpha Omega has never changed. Presenting world-class wines in a convivial setting remains just as paramount to vintners Robin and Michelle Baggett today as when the owners and former co-founder Eric Sklar first opened the winery's doors on July 1, 2006.

Alpha Omega combines the Old World's European balanced style of winemaking 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.

Alpha Omega boasts a picturesque setting, highlighted by views of its landmark fountains and pond, beautiful vineyards and the statuesque Mayacamas Mountains. The breathtaking scenery makes for the perfect backdrop to enjoy the handcrafted wines made with grapes from prized, historic vineyards by talented Swiss-born winemaker Jean Hoefliger and superstar winemaking consultant Michel Rolland of Bordeaux.

Thanks in part to a warm staff of well-trained professionals, a down home feel permeates throughout the modern, farm-style winery on famous Highway 29 that the Baggetts dreamed of conceiving when they toured the Valley in 2005 looking for a property to purchase to open their first winery together. Today, Alpha Omega is honored that its estate is considered one of the top wineries in the region.

Previously the site of Esquisse winery and more associated with its predecessor, Quail Ridge, the 1980s-style winery was ready to be taken to the next level by its new owners. In creating an estate comparable to the finest in the Valley, the Baggetts took on the project in the same fashion that helped them achieve success in other fields — Robin as an attorney, grape grower and vintner in San Luis Obispo and Michelle as a hospitality branding and marketing whiz. Several months into negotiations for the property, Sir Peter Newton suggested to the Baggetts that they talk to his young, up-and-coming winemaker, Jean Hoefliger, about moving over to Alpha Omega. Jean and Michel Rolland, the world's leading winemaking consultant, had excelled at making award-winning wines for Newton Vineyards in Napa Valley and left to do the same for Alpha Omega.

When it came to building its brand, Alpha Omega spared no expense. There were no limits for the starry-eyed vintners who aimed to bring their vision to fruition. They gave their winemakers 100 percent of their trust to procure the best grapes from prized vineyards throughout Napa Valley — most notably Thomas Vineyard in Rutherford, Beckstoffer To Kalon and Beckstoffer Missouri Hopper in Oakville, Beckstoffer Dr. Crane and Beckstoffer Las Piedras in St. Helena, Beckstoffer Georges III in Rutherford, Stagecoach in Atlas Peak and Sunshine Valley in the Oak Knoll District.

Tasting Notes

"Brilliant shiny white gold with hints of diamond. On the nose, explosion of pear, granite and bubble gum with touches of white pepper, persimmon, mango and white chocolate. On the palate, bright, fresh entrance evolving on lemon, grapefruit and white peach lingering on minerality, quince and jasmine."