

# Omen Oregon Pinot Noir

## THE FACTS

**COUNTRY:** USA - OR  
**REGION:** Southern Oregon  
**APPELLATION:** Rogue Valley  
**CEPAGE:** 100% Pinot Noir  
**WINEMAKING:** Night harvest, cold soaked 4 days, warm fermentation, 2x/day pump-over  
**ALCOHOL BY VOLUME:** 13.0%  
**AGING:** Aged in oak for 8 months (15% new)  
**ANNUAL PRODUCTION:** 7400 cases

## THE STORY

Omen Wines are hand-crafted with care from high-quality fruit that have come from “hidden gem” AVA vineyards. This means we have no need to sweeten our wines, or add gum arabic(used to increase mouthfeel) or Velcorin (DMDC). Our desire is to bring excellent wines to anyone, regardless of age or income, who are eager to find an additive-free, crafted wine at an everyday price.

**PHILOSOPHY:** We strive to provide the best possible wine at the best possible price.

Our wines have no added sugars, very low sulfites, and vegan/paleo/keto friendly.

## THE ADJECTIVES

**OVERALL:** The wine has great depth yet is very balanced and finishes w

**AROMAS / FLAVORS:** Deep, complex aromatics are accented by dark cherry and a touch of cranberry

**MOUTHFEEL:** Light and complex

## THE SELLING POINTS

Organic grapes

**AWARDS:** 90pts Wine Enthusiast

**SUSTAINABILITY:** Vegan, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation

**PAIRINGS:** Vegetarian pizza, chicken or pork meat

