

Omen Zinfandel

THE FACTS



COUNTRY: USA - CA

REGION: Sierra Foothills

APPELLATION: Sierra Foothills

CEPAGE: 93% Zinfandel, 7% Petite Sirah

WINEMAKING: Each vineyard is picked separately, crushed/De-stemmed, cold Soaking 3 days, fermentation at 85°F, rack and Return, extensive skin maceration from 10 to 20 days

ALCOHOL BY VOLUME: 15.4%

AGING: Aged and Blended in American oak for 9 months

ANNUAL PRODUCTION: 800 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: Classic California style Zinfandel

AROMAS / FLAVORS: Ripe Cherries with subtle vanilla notes

MOUTHFEEL: Lush and Fruity

THE SELLING POINTS

PAIRINGS: Carnitas Tacos

