

Omen Chardonnay

THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 100% Chardonnay

WINEMAKING: Harvested and Pressed within 8 hours REVERSE Champagne Press Cycle REVERSE Lees stirred twice a month REVERSE Aged in Oak for 9 months (30% new) REVERSE Cross-flow filtration

ALCOHOL BY VOLUME: 13.5%

AGING: 40 % new french oak (9 months)

ANNUAL PRODUCTION: 815 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

AROMAS / FLAVORS: Creamy tropical aromas ranging from pineapple to kiwi with Meyer lemon notes/

MOUTHFEEL: Smooth yet fresh

THE SELLING POINTS

Vegan friendly, no added sugars, very low sulfite

AWARDS: 91pts Wine Enthusiast

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice, Minimal Intervention / Augmentation

