

Olema Cabernet Sonoma County

THE FACTS



COUNTRY: USA - CA

REGION: Sonoma County

APPELLATION: Sonoma County

CEPAGE: 88% Cabernet Sauvignon, 12% Malbec

WINEMAKING: Aged 12 months in 50% new French oak

ALCOHOL BY VOLUME: 14.5%

AGING: Aged 12-14 months in 50% new French oak

ANNUAL PRODUCTION: 20000 cases

THE STORY

In 2005 after a decade of building their highly acclaimed flagship Napa estate, Amici Cellars' proprietors, John Harris and Bob Shepard, launched its sister brand, Olema (pronounced "oh-LEE-muh"), a distinct collection of wines that are focused on fruit and terroir, excellent everyday wines.

PHILOSOPHY: The vision behind every Olema wine is to capture one vibrant place inside a delicious bottle, all while working to show the world that outstanding wines can come at an everyday-drinking price.

BIOGRAPHY: For Olema wines, winemaker Tony Biagi uses the same commitment in the level of care with which the Amici Cellars wines are crafted. From when the grapes arrive at the winery to when the wine is bottled, the Olema team ensures that its wines are true to their classic varietal characteristics and vineyard sources.

THE ADJECTIVES

OVERALL: Rich and Elegant

AROMAS / FLAVORS: blackberry, dark chocolate, ripe strawberry, and cherry cordial

MOUTHFEEL: Lush and Intense

THE SELLING POINTS

Compares with \$45-\$50 Cabernets from Napa & Sonoma

AWARDS: 92pts James Suckling

SUSTAINABILITY: Vegan

PAIRINGS: Steaks and Lamb

