Olema
Chardonnay California

The Facts

COUNTRY: USA - CA
REGION: California
APPELLATION: California
CEPAGE: 100% Chardonnay
WINEMAKING: 40% Barrel Fermentation; 60% Stainless Steel; Aged 11 months in 30% new French Oak; 65% Malolactic Fermentation
ALCOHOL BY VOLUME: 13.8%
AGING: 40% Barrel Fermentation; 60% Stainless Steel; Aged 11 months
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: Bright, Vibrant and Crisp
AROMAS / FLAVORS: Notes of Anjou pear, green apple, cinnamon stick, and wet stone
MOUTHFEEL: Bright and Vibrant

The Selling Points

Will appeal to a wide range of Chardonnay consumers
AWARDS: 91pts James Suckling
SUSTAINABILITY: Vegan
PAIRINGS: Seafood, Creamy Pasta Dishes

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