Olema
Sparkling Brut

The Facts

COUNTRY: France
REGION: Loire
CEPAGE: 50% Chenin Blanc, 50% Chardonnay
WINEMAKING: The Olema Cremant Brut sparkling wine is made in the méthode traditionelle, with secondary fermentation taking place in bottle. The wine is matured on lees for 12 months to add richness and complexity, resulting in the perfect blend of bright acid and rich flavors that is sure to fit any occasion.
ALCOHOL BY VOLUME: 12.5%
AGING: The wine is matured on lees for 12 months to add richness
ANNUAL PRODUCTION: 2000 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 and Fresh
AROMAS / FLAVORS: apple, pear, honeysuckle and pastry dough
MOUTHFEEL: Light and Effervescent

The Selling Points

A value driven sparkling made in the traditional style
AWARDS: 92pts Wine & Spirits
SUSTAINABILITY: Vegan, Green Practicing

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