

Omen Willamette Pinot Noir

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Pinot Noir

WINEMAKING: Night Harvesting | Crushed/De-stemmed | Cold Soaking (4 Days) | Warm Fermentation to Extract Color and Tannins | Pump-over 2 Times a Day | Low Pressure Pressing | Aged in French Oak for 11 Months (15% new) | Cold Stabilization | Sterile Filter

ALCOHOL BY VOLUME: 13.0%

AGING: 15% new french oak / 11 months

ANNUAL PRODUCTION: 1000 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: Hints of fresh plum, cherry, raspberry and dried rose petals with a touch of baking spices

THE SELLING POINTS

SUSTAINABILITY: Certified Sustainable

