

Omen Oregon Pinot Noir

THE FACTS

COUNTRY: USA - OR
REGION: Southern Oregon
APPELLATION: Rogue Valley
CEPAGE: 100% Pinot Noir
WINEMAKING: Night harvest, cold soaked 4 days, warm fermentation, 2x/day pump-over
ALCOHOL BY VOLUME: 13.0%
AGING: Aged in oak for 8 months (15% new)
ANNUAL PRODUCTION: 7400 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

OVERALL: The wine has great depth yet is very balanced and finishes w

AROMAS / FLAVORS: Deep, complex aromatics are accented by dark cherry and a touch of cranberry

MOUTHFEEL: Light and complex

THE SELLING POINTS

Organic grapes

AWARDS: 90pts Wine Enthusiast

SUSTAINABILITY: Vegan, Green Practicing, Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Vegetarian pizza, chicken or pork meat

