

Omen Origins Sauvignon Blanc

THE FACTS

COUNTRY: USA - CA

REGION: California

APPELLATION: California

CEPAGE: 100% Sauvignon Blanc

WINEMAKING: Champagne Press cycle, fermentation at 65F in Stainless steel tank. No malo-lactic fermentation

ALCOHOL BY VOLUME: 13.2%

AGING: 10% in Low toasted French Oak

ANNUAL PRODUCTION: 1300 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: Clarksburg AVA

AROMAS / FLAVORS: Key lime & honeydew melon

MOUTHFEEL: Clean and crisp

THE SELLING POINTS

Lively, clean and crisp !

AWARDS: 90pts Wine Enthusiast

SUSTAINABILITY: Vegan

PAIRINGS: Fish & Seafood

