

Omen Red Blend

THE FACTS

COUNTRY: USA - CA

REGION: Sierra Foothills

APPELLATION: Sierra Foothills

CEPAGE: 50% Petite Sirah, 30% Syrah, 20% Zinfandel

WINEMAKING: Crushed/De-stemmed, Cold Soaking 3 days, Fermentation at 85°F, Rack and Return, Extensive from 10 to 20 days skin maceration

AGING: Aged and Blended in French oak for 9 months

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: Big & bold

AROMAS / FLAVORS: Blackberry jam, cherry, and dark chocolate aromas with spicy hints of licorice & clove

MOUThFEEL: Rich & fruity

THE SELLING POINTS

Your Tuesday night (or every night) wine

SUSTAINABILITY: Certified Sustainable, Vegan, Sustainable In Practice, Minimal Intervention / Augmentation

PAIRINGS: Pairs best with burgers

