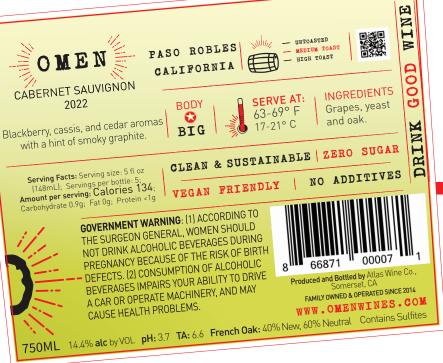


# **CABERNET SAUVIGNON 2022**



### WINEMAKING

- Each vineyard is picked separately
- Crushed/De-stemmed
- Cold Soak (3 days)
- Fermentation at 85°F
- Rack and Return
- Extensive skin macerationfrom 10 to 20 days
- Low Pressure Pressing
- Aged in French Oak for 9 months (30% new)

#### VEGAN FRIENDLY

NO ADDED SUGAR | VERY LOW SULFITES



# **TASTING NOTES**

Blackberry, cassis, and cedar aromas with a hint of smoky graphite.



Celebrating the 10th Anniversary of Omen Wines!



## **VINEYARD SOURCES**

100% Cabernet Sauvignon

## PASO ROBLES AVA, CALIFORNIA

85% Bellum's Vineyard, Paso Robles AVA, California

The richness and length in Omen Cabernet Sauvignon comes from the deep alluvial soils and a maritime climate of the Paso Robles AVA.

### SIERRA FOOTHILLS AVA, CALIFORNIA

15% Element 79 Vineyards, Fair Play AVA

The tannins and structure in our wine come from the high mountainsides and decomposed granite soils of the Sierra Foothills. It's astounding to us that this area has been growing incredible wine grapes since the California Gold Rush, yet it is still a relatively unknown, untapped goldmine of high quality fruit!

9L case - 12 bottles \* 750 mL 56 cases per pallet 14 cases per layer Closure: Diam 3 cork

Weight: 36Lbs per case, 2100 Lbs per pallet 14in Length \*12in Height \*10in Width



CASES PRODUCED

700



PRESENTED BY