



## **WINEMAKING**

- Harvested and Pressed within 8 hours
- Champagne Press Cycle
- Lees stirred twice a month
- Aged in Oak for 9 months (30% new)
- Cross-flow filtration

We use a champagne press cycle to lower the phenolic content of our wine. The fruit from Lodi goes through both primary and secondary fermentation in to increase the richness and viscosity, while the Chenin Blanc fruit only goes through primary fermentation in order to maintain its acid, aromatic complexity and the identity of its terroir. Both lots are combined 3 months before bottling and are cross-flow filtered. No chemical additives or adjustments are made except for the addition of the absolute minimum effective sulfites needed.

VEGAN FRIENDLY

NO ADDED SUGAR | VERY LOW SULFITES



## **TASTING NOTES**

Creamy tropical fruit aromas range from pineapple to kiwi with Meyer lemon notes. The mouth-feel is smooth, fresh and balanced with well-integrated toasted oak.



Celebrating the 10th Anniversary of Omen Wines!



## **VINEYARD SOURCES**

100% Chardonnay

## LODI AVA, CALIFORNIA

The fruit that comes from Lodi is located at the northern edge of the San Joaquin Valley, east of San Francisco Bay. Lodi enjoys a similar climate and growing conditions to its coastal neighbors Napa and Sonoma. The two major rivers originating in the Sierra Nevada mountain range that feeds the Lodi appellation have brought soils rich in granitic-based minerals.

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

815



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