

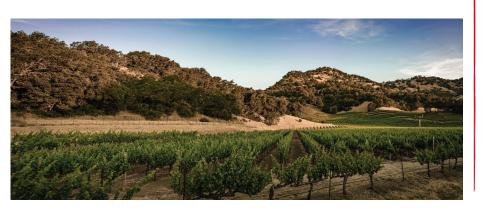
CABERNET SAUVIGNON SINGLE VINEYARD 2023



WINEMAKING

- Crushed/De-stemmed
- Cold Soak (3 days)
- Fermentation at 85°F
- Rack and Return
- Extensive skin maceration
 from 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

Rich and round with smooth, non-bitter tannins. Notes of blackberries, cherries, and plums. Subtle French oak and balanced acidity.



Celebrating the 10th Anniversary of Omen Wines!



VINEYARD SOURCES

100% Cabernet Sauvignon

CHILES VALLEY AVA, CALIFORNIA

100% Sage Creek Vineyard, Chiles Valley AVA, Napa, California

Sage Creek Vineyard, located in the Chiles Valley AVA, is a sub appellation of the Napa Valley AVA on the North East of Napa; it is a long, high-elevation valley that enjoys primarily volcanic soils. The valley of Chiles Valley is entirely ringed by mountains, while the elevation plays a cooling role, the valley's architecture can sometime act by trapping the hot air. Overall, the climate is cooler than the valley floor thanks to the cooling breezes making their way from the Pacific Ocean during the night.

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 300



ATLAS WINE CO.