OMEN Origins
Clarksburg Sauvignon Blanc

Winemaker
Alexandre Remy

Wine region
California

Story
Omen Wines, a part of Atlas Wine Co, was founded in 2015 by Mike Cybulski and Barry Bell. With over 100 years of combined expertise, they own and manage 3,000+ acres of vineyards in prestigious regions such as Napa and Sonoma counties. Initially crafting small-batch wines for friends and showcasing their vineyard team members, they were later joined by winemaker Alexandre Remy to further combine their passion for vineyards and wine.

Vineyard
Clarksburg wine appellation, nestled amidst the Sacramento River Delta, enjoys a climate similar to Napa and Sonoma. Its warm days and cool evenings, enhanced by the Delta Breeze from the nearby Pacific Ocean, create an ideal microclimate for growing Sauvignon Blanc grapes.

Vinification
The wine undergoes a Champagne Press Cycle and is fermented at 65°F in stainless steel tanks. There is no malo-lactic fermentation, preserving its vibrant acidity. Additionally, 10% of the wine is aged in low-toasted French oak, adding a subtle layer of complexity.

Tasting Notes
Discover the allure of this pale gold wine, where vibrant key lime and honeydew melon flavors harmonize with a lively, clean finish.

Food Pairing
This wine is ideal with white fish like haddock or salmon, with spring vegetables and with cheeses like Brie, Gouda or Gruyere.

QUICK FACTS

Variety
100% Sauvignon Blanc.

Aging
Stainless Steel Tank.

Information
Vegan friendly.

Rating
90 pts Wine Enthusiast - Best Buy