OMEN Origins
Sierra Foothills Zinfandel

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
At 2400ft elevation south of Placerville, the Fair Play AVA produces intense wines from grapes nurtured on high mountainsides and deep granite soils. A hidden gem with a Gold Rush legacy, this vineyard in Placerville, is known for quality fruit in El Dorado County's "banana belt" enjoying cool nighttime temperatures and air drainage to the American River.

Vinification
Each vineyard is individually picked, crushed, and de-stemmed. The process includes a 3-day cold soak, fermentation at 85°F, rack and return, and extensive skin maceration lasting from 10 to 20 days. The final step involves aging and blending in French oak for 9 months.

Tasting Notes
Deep ruby red color in the glass. The nose is of notes of raspberry, strawberry with a strengthened back bone meatiness. The palate is rich and focused with a touch of spice and baking notes. Melting tannins and great length makes for a great finish.

Food Pairing
This wine is ideal with classic burger, meaty pasta sauce, spicy tacos, or with cheeses like Asiago, Cheddar, and Manchego.

QUICK FACTS

Variety
93% Zinfandel, 7% Petite Sirah.

Aging
French Oak Barrels.

Information
Vegan friendly.

Rating
92 pts Wine Enthusiast.