ORO BELLO
Lodi Chardonnay

Winemaker
Alexandre Remy

Wine Region
California

Story
Atlas Wine Co., a family-run winemaking business founded in 2014 by the Bellis, Cybulskis, and Remy families, epitomizes a modern vineyard-to-bottle approach with minimal intervention. Through their brands, Omen and Oro Bello, they share a passion for wine globally. Oro Bello, capturing the essence of "La Dolce Vita" crafts approachable and fun-loving wines perfect for any occasion with friends.

Vineyard
Lodi, supplying 80% of the fruit, lies at the northern edge of the San Joaquin Valley, akin to Napa and Sonoma in climate. Fed by two rivers from the Sierra Nevada, Lodi's soils, rich in granitic-based minerals, enhance the complexity of its wines.

Vinification
Harvested and pressed within 8 hours, the winemaking features a Champagne press cycle for reduced phenolic content. Bi-monthly lees stirring, 9 months of oak aging (30% new), and distinct approaches for Lodi and Sonoma fruit ensure a refined, complex blend. Blended three months before bottling, the wine undergoes cross-flow filtration for a polished finish.

Tasting Notes
Golden straw yellow color in the glass. The nose is of pineapple and lemon-lime with a slightest hint of butterscotch. The palate is smooth, fresh, and balanced with well-integrated toasted oak.

Food Pairing
This wine is ideal with shellfish like garlic prawns, meaty fish, guacamole with fresh salsa, roasted poultry and creamy cheese.

QUICK FACTS

Variety
100% Chardonnay.

Aging
Oak Barrels.

Rating
90 pts Wine Enthusiast - Best Buy.