OMEN
Sierra Foothills Red Blend

Winemaker
Alexandre Remy

Wine region
California

Story
Omen Wines, 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 & showcasing their vineyard team members, they were later joined by winemaker Alexandre Remy to further combine their passion for vineyards and wine.

Vineyard
This blend combines 50% Zinfandel and 40% Petite Sirah from Element 79 Vineyard in the Fair Play AVA, just south of Placerville at 2,400 feet. The high elevation and granite soils give the fruit intensity and depth. It's wild that this area has been growing top-tier grapes since the Gold Rush and still feels like a hidden gem. The final 10% is Barbera from Sierra Moon, also in Fair Play, bringing bright acidity and lift to the mix.

Vinification
Each vineyard is harvested separately, with grapes crushed and de-stemmed. After a 3-day cold soak, fermentation occurs at 85°F. The process involves rack and return, followed by 10 to 20 days of extensive skin maceration. The wine is then aged and blended in French oak for 9 months.

Tasting Notes
Ruby red color in the glass. The nose is of notes of blackberry, black cherry, and jam. The palate offers notes of black cherry, dark chocolate, and vanilla and reveals a spicy finish.

Food Pairing
This wine is ideal with roasted beef, grilled poultry, grilled eggplant, mushroom pasta, or with cheeses such as aged gouda, blue cheese and camembert.

QUICK FACTS

Variety
50% Zinfandel, 40% Petite Sirah, 10% Barbera.

Aging
French Oak Barrels.

Information
Vegan friendly.

Rating
93 pts Wine Enthusiast (2022).