

SINGLE VINEYARD

OMEN

LIMITED EDITION

CABERNET SAUVIGNON 2018



Only Natural Ingredients!

No Artificial Additions!

WINEMAKING

- Hand-harvested at night
- Cold Soak (5 days)
- Fermentation at 65°F
- Extracted over 21 days
- Only free run portion was retained
- Aged in 1yr Old French Oak

★ VEGAN FRIENDLY



TASTING NOTES

Blackberry and blueberry aromas with an undertone of cherry and a touch of savory herbs. The tannins are structured and tense. A focused wine that can be held for over 15 years.



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VINEYARD SOURCE

SIERRA FOOTHILLS AVA, CALIFORNIA

100% Cabernet Sauvignon
Rorick Heritage Vineyard, Calaveras AVA

At an elevation of 2,000 feet, **Rorick Heritage Vineyard** is a genuine hidden gem of California producing extremely low yields and wines of character. **Rorick Heritage Vineyard** is located in Calaveras County, just outside of the town of Murphys in the Sierra Foothills. It is situated on limestone soils beneath a top layer of schist. The alpine growing season combined with limestone soils leave an indelible mark on the wines grown at **Rorick Heritage Vineyard**: beautiful aromatics, textural presence, and bright natural acidity are all hallmarks of the site.

This limited edition wine was hand-harvested at night on Sep 20th, 2018, at 25.7 Brix. The fruit was cold soaked for five days at 65°F and extracted over 21 days. Only the free run portion was retained, then barreled into 1-year-old French Oak to preserve the true expression of the vineyard.

CASES PRODUCED

500

PRESENTED BY

