

OMEN

Sauvignon Blanc
2022

WINE
ENTHUSIAST

90
points

BEST BUY



TASTING NOTES

Key lime & Honeydew melon with a lively & clean finish

VINEYARD SOURCES

100% Sauvignon Blanc
Clarksburg AVA, California, Tres Farms

The Clarksburg wine appellation is situated in the midst of the refreshing waterways of the Sacramento River Delta. Much like Napa and Sonoma, Clarksburg experiences warm days and cool evenings, contributing to its favorable climate for grape cultivation. One notable factor is the Delta Breeze, a local wind originating from the southwest, blowing in from the Sacramento River Delta. This breeze carries cooler and more humid air from the nearby Pacific Ocean. As a result, Clarksburg benefits from these invigorating cool breezes, creating an ideal microclimate specifically suited for the growth of Sauvignon Blanc grapes.

9L case - 12 bottles * 750 mL

56 cases per pallet

14 cases per layer

Closure: Diam 3

Weight: 36Lbs per case, 1950 Lbs per pallet

12.5 in Length * 12.5in Height * 9.5in Width



PRESENTED BY

CASES PRODUCED

1,300



OMEN Origins Sauvignon Blanc 2022

CALIFORNIA

ZERO SUGAR
VEGAN FRIENDLY

HANDCRAFTED BY ALEX REMY



DRINK GOOD WINE

An Augur from the classical Roman world interpreted omens by observing bird signs. This practice was known as "taking the auspices"; which translates to "looking at birds." Depending on whether the birds flew in groups or alone, the direction of flight, and the noises they made, the omens were deemed either favorable or unfavorable.

Serving Facts: Serving size: 5 fl oz (148mL); Servings per bottle: 5;
Amount per serving: Calories 115;
Carbohydrate 0.2g; Fat 0g; Protein <1g

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INGREDIENTS
Grapes, yeast,
and sulfites.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



Cellared and Bottled by Atlas Wine Co.,
American Canyon, CA

WWW.OMENWINES.COM

13.2% alc by VOL pH: 3.2 TA: 5.6 New French Oak 10% Contains Sulfites

Only Natural
Ingredients!

No Artificial
Additions!

WINEMAKING

- Champagne Press Cycle
- Fermentation at 65°F in Stainless Steel Tank
- No Malo-Lactic Fermentation
- 10% In Aged in Low toasted French Oak

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