



CABERNET SAUVIGNON 2023



WINEMAKING

- Each vineyard is picked separately
- Crushed/De-stemmed
- Cold Soak (3 days)
- Fermentation at 85°F
- Rack and Return
- Extensive skin maceration - from 10 to 20 days
- Low Pressure Pressing
- Aged in French Oak for 9 months (30% new)

VEGAN FRIENDLY

NO ADDED SUGAR | VERY LOW SULFITES



TASTING NOTES

Blackberry, cassis, and cedar aromas with a hint of smoky graphite.



Celebrating the 10th Anniversary of Omen Wines!



VINEYARD SOURCES

100% Cabernet Sauvignon

PASO ROBLES AVA, CALIFORNIA

50% Bellum's Vineyard, Paso Robles AVA, California

The richness and length in Omen Cabernet Sauvignon comes from the deep alluvial soils and a maritime climate of the Paso Robles AVA.

SIERRA FOOTHILLS AVA, CALIFORNIA

50% Element 79 Vineyards, Fair Play AVA

The tannins and structure in our wine come from the high mountainsides and decomposed granite soils of the Sierra Foothills. It's astounding to us that this area has been growing incredible wine grapes since the California Gold Rush, yet it is still a relatively unknown, untapped goldmine of high quality fruit!

9L case - 12 bottles * 750 mL

56 cases per pallet

14 cases per layer

Closure: Diam 3 cork

Weight: 36Lbs per case, 2100 Lbs per pallet

14in Length * 12in Height * 10in Width



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CASES PRODUCED

700

PRESENTED BY

