

OMEN



2013 NORTH COAST RED BLEND

60% SONOMA · 40% NAPA

VINTAGE

Everyone agrees the 2013 vintage held exceptional potential and exceeded expectations- another year that we could describe as “nearly perfect”. Add to that the amazing farming and quality oriented vineyard’s from Napa and Sonoma. The 2013 vintage has given our team the astonishing gift of enabling us to pick at perfect ripeness and ideal hang time.

TASTING NOTES

Omen, Red Blend is an explosion of flavors and intensity. From spices to cassis and dark cherry notes, the complexity of the blend transcends into subtle notes of leather and dark chocolate. The mouth feel is rich with luscious and elegant tannins. A very bold and powerful wine that is still approachable and balanced.

WINEMAKING

In order to create the complex foundation of Omen, we work with a vibrant community of distinguished vineyards across the Napa and Sonoma Valley’s. Each single block has been fermented separately to be able to preserve the single characteristics of the varietal and the vineyard. The blend is then created and aged in 30% new French oak for 8 months.

NUMBERS

Grapes: Cabernet Sauvignon, Merlot and Pinot Noir
AVA: 60% Sonoma, 40% Napa
Alcohol: 14.1%
PH: 3.72
TA: 5.35 g/L
RS: 0.9g/L (Dry)

FOOD PAIRINGS

Omen is great with steak, ribs and duck. Any kind of barbecue will be complemented well by this wine. One of my favorite is a charcoal baked camembert with herb crackers as an appetizer. For dessert, I highly recommend a dark chocolate torte. Bon appetite!



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