

# Olema Sparkling Rose

## THE FACTS

**COUNTRY:** France

**REGION:** Loire

**CEPAGE:** 50% Grolleau Gris, 50% Cabernet Franc

**WINEMAKING:** The Olema Cremant Brut Rosé sparkling wine is made in the méthode traditionnelle, with secondary fermentation taking place in bottle. The wine is matured on lees for 12 months to add richness

**ALCOHOL BY VOLUME:** 12.5%

**AGING:** The wine is matured on lees for 12 months to add richness

**ANNUAL PRODUCTION:** 2000 cases

## THE STORY

In 2005 after a decade of building their highly acclaimed flagship Napa estate, Amici Cellars' proprietors, John Harris and Bob Shepard, launched its sister brand, Olema (pronounced "oh-LEE-muh"), a distinct collection of wines that are focused on fruit and terroir, excellent everyday wines.

**PHILOSOPHY:** The vision behind every Olema wine is to capture one vibrant place inside a delicious bottle, all while working to show the world that outstanding wines can come at an everyday-drinking price.

**BIOGRAPHY:** For Olema wines, winemaker Tony Biagi uses the same commitment in the level of care with which the Amici Cellars wines are crafted. From when the grapes arrive at the winery to when the wine is bottled, the Olema team ensures that its wines are true to their classic varietal characteristics and vineyard sources.

## THE ADJECTIVES

**OVERALL:** Light and Balanced

**AROMAS / FLAVORS:** rose petal, ripe strawberries and fresh cream

**MOUTHFEEL:** Light and Effervescent

## THE SELLING POINTS

An affordable, dry Rose Sparkling with great flavor

**AWARDS:** 91pts Wine & Spirits

**SUSTAINABILITY:** Vegan, Green Practicing

**PAIRINGS:** Salads, Seafood and Cheese

