

Olema Chardonnay Reserve Sonoma County



THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma Coast

CEPAGE: 100% Chardonnay

WINEMAKING: 100% Barrel Fermentation; Aged 11 months in 40% new French Oak; 100% malolactic fermentation

ALCOHOL BY VOLUME: 14.2%

AGING: Aged 11 months in 40% new French Oak

ANNUAL PRODUCTION: 12000 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: Rich and Creamy

AROMAS / FLAVORS: Crushed rock, Anjou pear, fresh-cut straw, and Madagascar vanilla

MOUTHFEEL: Rich and Creamy

THE SELLING POINTS

Rich and lush while still balanced with acidity

AWARDS: 92pts James Suckling, 90pts Lisa Perotti-Brown, MW

SUSTAINABILITY: Vegan

PAIRINGS: Rich seafood dishes and buttered pastas