

Olema

Rose Cotes de Provence

THE FACTS

COUNTRY: France

REGION: Provence

APPELLATION: Cotes de Provence

CEPAGE: 50% Grenache, 20% Cinsault, 10% Mourvedre, 10% Carignan, 10% Syrah

WINEMAKING: All grapes went direct to press with minimal skin contact leading to the pale copper-salmon color and smooth, viscous texture. The must was fermented cold, preserving the freshness of floral aromatics, and matured in stainless steel, giving vibrant fruit intensity and a long, crisp finish.

ALCOHOL BY VOLUME: 12.5%

ANNUAL PRODUCTION: 30000 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: Bright and Expressive

AROMAS / FLAVORS: ripe strawberry, cantaloupe, yellow peach, orange blossom, and a hint of currant bud

MOUTHFEEL: Vibrant Acidity

THE SELLING POINTS

A true dry Cotes de Provence Rose in the traditional method

AWARDS: 91pts James Suckling

SUSTAINABILITY: Vegan, Green Practicing

PAIRINGS: salads, seafood and grilled meats

