



About Olema

In 2005 after two decades of building their highly acclaimed flagship Napa Valley estate, Amici Cellars' proprietors, John Harris, Bob and Celia Shepard, launched its sister brand, Olema, a distinct collection of wines that are focused on fruit and terroir, well-balanced in structure, excellent everyday wines.

The stand-alone brand is recognized for its portfolio of thoughtfully crafted, approachable wines. Under the direction of Amici Cellars' skilled winemaking team, Olema has swiftly grown fan following with wine critics and customers for its classic varietals and fresh new look.

At Olema the goal is to bring the best possible fruit to the cellar. The more the vines are in balance, the better the fruit, and the better the fruit, the easier it is to make great wine. From when the grapes arrive at the winery to when the wine is bottled, the Olema team ensures that its wines are both true to their classic varietal characteristics and growing regions.

The cool climate regions of Sonoma County's Russian River Valley and Coast are known for producing wines of bright acidity and considerable complexity. Olema Chardonnay and Pinot Noir are blends from premier vineyards, where the fruit in these regions naturally benefits from the influence of the nearby Pacific Ocean and longer duration of sunlight. The warmth, combined with the tempering effect of a cool maritime influence creates a perfect growing season, allowing grapes to ripen without dramatic fluctuations, resulting in bright, balanced wines.

The rocky riverbeds of the Alexander Valley create the ideal growing conditions for Cabernet Sauvignon. Late to bud and late to ripen, these grapes thrive in well-drained gravelly soils. The warm, hot and dry regions of the valley produce fruit that's rich in color and flavor, resulting in Olema's elegant and complex Cabernet Sauvignon.

When the team at Olema set their sights on producing a world-class Rosé, they looked no further than the varietal's birthplace, Côtes de Provence. As with all Olema wines, there is a strong commitment to honoring the provenance of its vineyard sources, ensuring that each wine is a true reflection of terroir. Distance does not detract from diligence. The Olema winemaking team travels regularly to Provence focusing a great deal of energy and effort during the growing season, and when they receive the call that the wine is ready for bottling, they hop the next flight to Provence for the final tasting before blessing. The result, a stunningly beautiful, vibrant Olema Rosé with fresh floral aromatics and a crisp finish.

Olema wines are driven by gentle, site-specific winemaking and include Chardonnay, Pinot Noir, Cabernet Sauvignon and Rosé Côtes de Provence. Olema wines are available for purchase

through the mailing list, online at www.olemawines.com, and nationwide through select restaurants and distributors.

Winemakers: Tony Biagi and Jesse Fox

For Olema wines, Tony and Jesse use 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.

Wines:

[Rosé Côtes de Provence](#)/\$16 bottle

[Chardonnay, Sonoma County](#)/\$16 bottle

[Pinot Noir, Sonoma County](#)/\$20 bottle

[Cabernet Sauvignon, Sonoma County](#)/\$26 bottle

FOR MORE INFORMATION, PLEASE CONTACT
KEELY GARIBALDI AT 415.272.9327