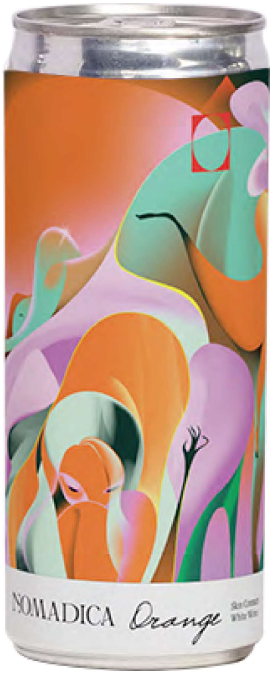

Nomadica
Orange

UNITED STATES, CALIFORNIA, POTTER VALLEY, CA / MONTEREY, CA

ORANGE

WINERY OVERVIEW

Nomadica is a collection of wines thoughtfully curated by sommelier Kristin Olszewski. Nomadica's mission is to bring the sommelier experience beyond the fine dining restaurant. All wines are sourced from vineyards with responsible and sustainable farming practices, and from winemakers who engage in low intervention winemaking with no chemical manipulation. All wines are vegan, low sulfur, and fermented dry.

After earning a degree in Sustainable Agriculture and Gender Studies, Kristin caught the wine bug while working in restaurants in San Francisco. Though she was busy completing a pre-med degree at Harvard, when applying to medical schools, she couldn't deny her love of the vine and decided to commit to the wine industry. She is a certified sommelier; formerly at Osteria Mozza, Husk, F10 Creative and Straight Wharf. She's stoked on the new California winemaking landscape and particularly nerdy about French and Italian wines.

Nomadica wines are limited-edition releases. They are sourced to be universally gratifying; flavor profiles that are serious enough for a glass but vivacious enough to be sipped out of the can. Cans are an ideal format to preserve freshness and vibrancy, and the wine varietals are chosen specifically for the can. Cans are also ~400x lighter than glass bottles - reducing emissions from shipping by up to 80%.

Nomadica and founder Kristin Olszewski have been featured in many esteemed publications including VinePair, Forbes, Thrillist, Cosmopolitan, SevenFifty Daily and more.

VINEYARD

Various vineyard sites throughout California

VINIFICATION

Chardonnay was machine harvested, destemmed, fermented on it's skins for 10 days with 3 pump overs daily until dry. Full malolactic fermentation.

Art on the can: "Plant Melody" by Yadi Liu, @yadiiart

TASTING NOTES

We took white grapes and fermented them with their skins, resulting in a dry wine that's full of texture. As the tropical flavors burst through, you'll have to stop yourself from dancing. Pineapple, jackfruit, honey, orange blossoms, dried chamomile flowers.

FARMING
Organic, Sustainable

VARIETALS
Albarino (Alvarinho), Chardonnay, Gruner Veltliner

FEATURES
Vegan

ABV
13%

AVAILABLE SIZES (L)
0.250

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Regal Wine Imports, Inc.
2 Commerce Drive, Suite 3, Moorestown, NJ 08057
www.regalwine.com