Featured Wine

2014 Osseus
Santa Ynez Valley Sauvignon Blanc

Select vineyards. Small lots. Handcrafted wines.

Those are the cornerstones of Osseus, which focuses on the typicity of the varietal and the terroir of the vineyard. “Osseus is what I am, and the wines are what I believe in,” says Osseus founder Eric Mohseni, who established Osseus Wines in 2004.

Mohseni graduated from Cal State Long Beach with a degree in food science and a minor in chemistry. His career began as a wine buyer, and he started soaking up knowledge of the winemaking process. As a buyer, he was able to interact with icons of the industry, including Louis Martini.

In 1999, Mohseni traveled to Hawkes Bay, New Zealand, to serve as a member of the harvest crew of Esk Valley Estate. He credits the region with spawning his love for Sauvignon Blanc, and you can taste that influence in his 2014 Osseus bottling — a zesty, delicious wine, crafted with passion.

At-A-Glance

Grape Composition:
100% Sauvignon Blanc

Aging Vessels:
90% Neutral Oaks Barrels and 10% Concrete Vats

Grape Source:
Happy Valley Area of Santa Ynez Valley, Calif.

When to Drink:
Now Through 2019

Aromas and Flavors:
Melon, Apricot, Lemon Drop, Lime Zest, Grass and Crushed Stone

Our Tasting Panel Score:
90 Points

This zesty wine offers notes of melon, apricot, lemon drop, lime zest, grass and crushed stone.

FOOD PAIRING SUGGESTIONS: crab cakes with lemon-lime aioli and sweet corn maque choux.

WINE RE-ORDER #: 40246

SKU 27884