



OMERO
CELLARS

Minimus

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g i n

2017 minimus AMPHORAE SAUVIGNON BLANC oregon

Two very different Sauvignon Blanc lots were fermented and aged separately, then brought together to highlight the intoxicating character of Amphorae. Our intention was to create separate blends with these single lots, but once we tasted them together, we were compelled to bottle this wine. For those of you that have fallen in love with our SM1 bottlings in the past, this wine is truly next level and it's an extraordinary representation of Oregon Sauvignon Blanc.



ALC.	14.8%
pH.	3.47
SKIN CONTACT.	24 hour maceration
AGING.	Combination Amphorae & Acacia wood casks
CASES PRODUCED.	150

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