



OMERO
CELLARS

Minimus

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2017 Origin
SAUVIGNON
BLANC-CHARDONNAY
adante vineyard

We harvested this fruit altogether, then de-stemmed the chardonnay into open-top fermenters and pressed the sauvignon blanc juice right on top. This combination fermented at cool temperatures for about two weeks, with regular cap management, then was pressed and finished in neutral oak. In this instance, the whole is indeed greater than the sum of it's parts.

ALC.	13.3%
VARIETAL COMPOSITION.	55% Sauvignon Blanc, 45% Chardonnay
SOILS.	Sedimentary
SKIN CONTACT.	45% for two weeks
AGING.	neutral oak
CASES PRODUCED.	150

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