



OMERO
CELLARS

Minimus

o r i
g i n

2017 minimus
#25 'BOTRYTIS'
chehalem mountains



100% chardonnay from Chehalem Mountain Vineyard; we harvested this at the very end of the season to allow Botrytis to spread. Fermented in a combination of neutral oak and new chestnut barriques until completely dry, the resulting wine is bursting with luscious fruit and honeyed characters, and a texture that goes on for days.

ALC.	14.9%
pH.	3.69
DATE HARVESTED.	11.1.2017
SKIN CONTACT.	24 hours
SOILS.	sedimentary
AGING.	neutral oak & new chestnut barriques
CASES PRODUCED.	120