



OMERO
CELLARS

Minimus

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g i n

2016 origin CHENIN BLANC willamette valley



It's so important to us to continually research cultivars that can thrive in the Willamette Valley, and we've determined that Chenin is indeed one of those cultivars. Chenin Blanc is such a chameleon - it's used in sparkling production, dry table wines, sweet dessert wines and more. We intend to use Chenin to reflect vintage characteristics, differing each year. For our first vintage production, 2016 being one of the earliest vintages on record, we decided to model the wine after a dry, South African style, barrel aged for over 15 months, and richly textured.

ALC.	13.2%
PH.	3.62
TA.	5.7 g/L
SOILS.	Sedimentary
AGING.	Neutral French oak
CASES PRODUCED.	49

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