



OMERO
CELLARS

Minimus

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2017 minimus

VERMENTINO

LAYNE VINEYARD

applegate valley

These vines were grafted in 2009 onto Cabernet Sauvignon vines planted on the only red volcanic soil on the property. We aged a portion in our concrete 'Hippo' tank (so named for its shape), which offers not only influence from the concrete, but is the perfect shaped for plenty of lees contact, resulting in a complex, textured, and quaffable wine.



16

white

vermentino (vay-ment-ee-no) Bright and crisp, this stone gold, medium bodied white exhibits refined, yet expressive characters of stone fruit, citrus and floral with accents of almond and basil and a dry finish that marries lively acidity with easy minerality.

layne vineyard Vast open pasture and cattle ranch give an undisturbed Wild West quality to the arid high desert feel of Layne Vineyard. One of the first in the Applegate Valley, the site was planted in 1974 above the Kallit Bench, guarded by surrounding mountains and Madonna Ruess, at elevations of nine feet. Owned and farmed by the Layne family since the beginning, the estate is now managed by second generation, Cameron Layne. Grafted in 2009, on top of self-seeded Cabernet Sauvignon vines, the Vermentino grows in the only red volcanic soil found on the property creating a wine with pronounced varietal aromatics and a salt and stone mineral flavor.



LONDERA PERSICUM

ALC.	13.7%
PH.	3.41
SKIN CONTACT.	24 hour maceration
SOILS.	Volcanic
AGING.	Combination concrete and neutral oak/chestnut
CASES PRODUCED.	210

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