



**OMERO**  
CELLARS

*Minimus*

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g i n

# 2016 minimus #22 “PINOT”

We created “Pinot” in response to the production of white Pinot Noir from under-ripe fruit, done out of necessity rather than intention, in cooler vintages. Our intent was to produce a beautiful version of a white Pinot that also represented the diversity of genetics across the Pinot family. This is a co-fermentation, with the Gouges berries left whole for skin contact, aged in Chestnut and bottled without fining or filtration.



## VARIETAL COMPOSITION.

Pinot Blanc, Pinot Gris, Pinot Noir, Pinot “Gouges,” Pinot Meunier

ALC. 13.9%

PH. 3.45

TA. 5.0 g/L

SKIN CONTACT. 10%

AGING. Chestnut barriques, stainless steel

CASES PRODUCED. 98

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