



**OMERO**  
CELLARS

*Minimas*

o r i  
g i n



# 2016 omero GAMAY NOIR willamette valley

Fermentation for 25 days in cement tanks with approximately 10% whole-cluster inclusion. Aging occurred in neutral French oak Barrique for 10 months. Sulfur was added post-malolactic fermentation and again just before bottling for a total of 55ppm. No filtration or fining occurred.

ALC.	13.9%
PH.	3.40
TA.	7.3 g/L
SOILS.	Sedimentary
CLONES.	Oregon Heirloom
WHOLE CLUSTER.	10%
AGING.	10 months neutral French oak barriques
CASES PRODUCED.	450

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