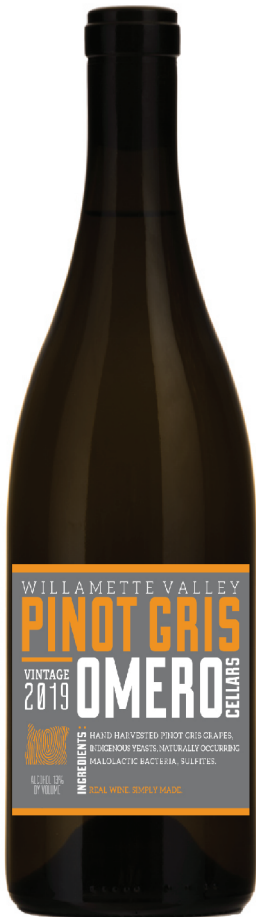


2019 Omero PINOT GRIS Willamette Valley



This year, all of our fruit comes from Vitae Springs Vineyard near south Salem.

These vines were planted in the late 1970's and produce a distinct, savory version of Pinot Gris, in particular when the fruit ferments on skins. Half of this wine was destemmed and then fermented on skins for three weeks, the other half was direct-pressed and fermented in barrel. All of the wine then aged in neutral oak for 7 months, and was bottled with just 40 ppm SO₂.

ALC.	12.9%
PH.	3.29
VARIETALS.	100% Pinot Gris
SKIN CONTACT.	50% for three weeks
AGING.	7 months in neutral French oak barriques
CASES PRODUCED.	140

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