



OMERO
CELLARS

Minimus

o r i
g i n

2017 minimus MÜLLER THURGAU willamette valley

Müller-Thurgau, a cross between Riesling and the table grape Madeline Royale, is known for ripening early and offering delicate acidity and aromatics. We began de-stemming this fruit and so loved the quality and aroma of the stems that we decided to keep some stems in for the cold-soak phase. This wine offers aromatic complexity and a touch of salinity, the perfect wine for pairing with oysters.



ALC.	12.5%
SKIN CONTACT.	1 day cold soak, 10% whole cluster
SOILS.	Volcanic
AGING.	Acacia wood & stainless steel
CASES PRODUCED.	110

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