



OMERO
CELLARS

Minimus

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g i n



2016 minimus #24 “MOTHER”

‘Mother’ is a unique collection of the flavors and characteristics of five vintages, comprised of fruit from different sites, and culminating in a single barrel of Mendoza Chardonnay that we chose to bottle as a part of our experimental number series. Since 2012, we have maintained a “starter” yeast culture - similar to sourdough production - adding lees to select barrels every vintage and carrying that culture over from year to year. As yeast age, they go through different stages of autolysis, each contributing a unique set of flavor and textural qualities to the wine. We intend to continue this program, selecting only the best barrels from each vintage to receive the starter culture.

ALC.	13.2%
PH.	3.36
TA.	5.4 g/L
SOILS.	Sedimentary
CLONES.	Mendoza
AGING.	neutral French oak
CASES PRODUCED.	25

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