



OMERO
CELLARS

Minimus

o r i
g i n



2017 minimus
SANS-SOUFRE
PINOT NOIR
willamette valley

This wine is alive! Vibrant and fresh, bottled without a drop of Sulfur (apart from what occurs naturally, of course). We fermented single vineyard lots of Pinot Noir separately, then brought them together to age in one of our large concrete tanks to help preserve delicate aromatics. The resulting wine is an expressive Pinot Noir, with bright acidity and a subtle savory & spice character.

ALC.	13.1%
WHOLE CLUSTER.	30%
SOILS.	Varied
AGING.	Concrete
CASES PRODUCED.	883

CRAFTWINECO.COM