



OMERO
CELLARS

Minimas

o r i
g i n



2016 omero CHARDONNAY willamette valley

Comprised of fruit from unique and diverse sites across the Willamette Valley, this chardonnay is made up of heirloom clones. It undergoes a long and hard pressing, to extract phenolic character and flavor from the skins. Fermentation and aging takes place in a combination of 140 L Chablis casks, half-barrels, neutral French oak barriques. The fermentation process can take up to 12 months, and malo-lactic fermentation often completes before primary fermentation. Bottled unfiltered and unfiltered.

ALC.	13%
PH.	3.32
TA.	5.9 g/L
SOILS.	Marine-Sedimentary, Alluvial, Volcanic,
CLONES.	Mendoza, 108, Musqué, Old Wente, Espiquette
AGING.	10 months in combination of 140L Chablis casks, half barrels and neutral French barrique
CASES PRODUCED.	390

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