



2021 PINOT NOIR

Russian River

FERMENTATION:

Open top fermentation. The tanks were filled to 75% capacity with whole-cluster fruit. Then, the top was dressed with crushed grapes to give some liquid volume to pump over and aid maceration. Cold soaked for 4 days until a native fermentation begins. Punched down twice a day until dry. The tanks were drained and pressed together. 13.3% Alc.

CELLARING:

The wine was aged in stainless steel and kept at a low free sulfur state as it settled naturally in tank. The wine was not racked until just before bottling to provide prolonged exposure to fermentation lees. No fining, light filtration. 868 cases produced

California. Wine. Everyday.

OENO (ee-no) is owned by Amy Atwood, owner and operator of the California based wine import and distribution company, Amy Atwood Selections. For this project, Amy sought out top quality fruit in Sonoma and a like-minded CA winemaker who crafts **OENO** wines to her specifications; start with pristine fruit, ferment with native yeasts, and vinify and age in stainless steel and neutral oak. **OENO** wines are made in Healdsburg, California.

OENO is the ancient Greek word for wine, as well as the name of a Goddess known for turning water into wine.

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