



# 2021 SKIN CONTACT

## Russian River Chardonnay

### **FERMENTATION:**

The grapes were crushed and destemmed like red grapes. The must was pumped over directly to a stainless steel to induce a native fermentation. Once the native fermentation began, there were two pump overs per day until dryness was achieved. The tanks were drained and pressed in red wine fashion. There was 18 days of fermentation on skins. 13.1% 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. 822 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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