

# ANALEMMA

## 2016 MOSIER HILLS CABERNET SAUVIGNON



**TASTING NOTES:** A classical expression of Cabernet revealing rich blackberry aromas alongside notes of graphite and green herbs. On the pallet, this inaugural vintage offers a plush and balanced medley of black currant, subtle herb notes, blue fruits, and baking spices.

**APPELLATION:** Columbia Gorge AVA

**HARVEST:** September 27

**MATURATION:** Aged for 23 months in a 500L french oak puncheon, this wine will continue to age well and offer a new & surprising perspective on the Columbia Gorge.

**PRODUCTION:** 53 cases

**ALCOHOL:** 14.4%

**BOTTLE PRICE:** \$60

**WINEMAKER INSIGHT:** The lure of producing a great Cabernet Sauvignon was too much to forgo when considering selections to plant at Mosier Hills. With just enough heat to tame the rough tannins and coax the black fruits into beautiful expressions, we think you'll agree that Mosier is a good place for Cab to call home! -Steven Thompson

### Mosier Hills Vineyard

First planted in 2011, the Mosier Hills is the home and heart of Analemma. Undulating across a south-facing ridge sculpted by the Missoula Floods, our estate lies within a patchwork of oak and grassland, where cobblestones and glacial sands dominate the landscape. At 550 feet in elevation with only 20 inches of annual rainfall, Mosier is uniquely located at a convergence of cool, wet maritime and warm, dry continental climates. This makes it home to a rich agricultural history and well-suited to mid-season ripening varieties. Deep curiosity, observation, and a spirit of exploration guide our efforts in this uncharted terroir.

### Our Philosophy

As a grower and wine producer, our primary goal is to produce fruit of individuality that reflects the place in which it is grown. We believe this is best achieved by eschewing conventional farming approaches that depend on the use of synthetic herbicides and fungicides. Our vineyards and orchards are regeneratively farmed using organic and biodynamic methods that encourage life and health.

In the cellar, we work methodically to minimize fingerprints on the wines such as oxygen, heavy oak, and the effects of filtering. Through deliberate handling we strive to capture the essence of each of the vineyards that we farm, creating a window into the site's soil, microclimate and culture.

1120 State Road, Mosier OR 97040

541-478-2873    Drinkwell@analemmawines.com    analemmawines.com