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2017 MOSIER HILLS GRENACHE - SYRAH - MENCÎA

TASTING NOTES:

A fresh take on the classic GSM. This light bodied and cool climate wine is from head trained vines on our hillside. Deep aromas of black fruits, grilled plum, tea leaves & savory herbs. Fine grained tannins harmonize with a smooth mouthfeel and long finish.

APPELLATION:

Columbia Gorge AVA

HARVEST:

September 27 - Oct 3

MATURATION:

Aged for 14 months in 500L & 225L french oak barrels. Blended to showcase the lighter bodied characters of Grenache and Mencîa. The Syrah provides more color, structure & tannin.

PRODUCTION:

69 cases

ALCOHOL:

13.6%

BOTTLE PRICE:

\$48

WINEMAKER INSIGHT:

Mencîa is quite different than Mourvédre. Think softer tannins, lighter bodied, less rusticity and gaminess. We believe inclusion of Mencîa shifts the traditional Southern Rhone Blend into a more

Northern Rhone direction.

-Steven Thompson

Mosier Hills Vineyard

ANALEMMA MOSIER BILLS

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.