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2017 MOSIER HILLS MENCIA

TASTING NOTES: Virtually unknown outside of Spain and a wine of

> great anticipation, this first domestic expression of Mencia reveals a mysterious likeness to both Pinot Noir and Northern Rhône style Syrah. A mid-weight red with intriguing aromas of bramble

fruits, black pepper, and dried sage.

APPELLATION: Columbia Gorge AVA

HARVEST: September 9 & 27

MATURATION: 35% whole cluster fermentation in open top

stainless steel fermenter. Aged in various sizes of

neutral oak for 15 months.

175 cases PRODUCTION:

12.5% ALCOHOL:

BOTTLE PRICE: \$42

WINEMAKER INSIGHT:

Well-suited and comfortably at home in the Mosier Hills, this rare domestic expression shows a likeness to Spanish analogs but a freshness and brilliance that reflects Columbia Gorge growing conditions. Its ease in our fields, cellar, and tasting room continues to make it a pleasure to

explore. -Steven Thompson

Mosier Hills Vineyard

First planted in 2011, the Mosier Hills is the home and heart of Analemma. Undulating across a southfacing 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.