

A N A L E M M A

2018 MOSIER HILLS ALBARIÑO



TASTING NOTES: This Mosier Hills grown Albariño exudes a vibrant straw color and offers bright notes of white peach, nectarine, and ripe apricot. The refreshing texture on the palate provides hints of honeysuckle which accompanies a persistent, lengthy finish.

APPELLATION: Columbia Gorge AVA

HARVEST: September 11

MATURATION: Gently whole cluster pressed followed by fermentation in both neutral oak puncheon. Aged 9 months on lees.

PRODUCTION: 44 cases

ALCOHOL: 12.8%

BOTTLE PRICE: \$38

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.

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