

## $\bigwedge$ $\bigwedge$ $\bigwedge$ $\bigwedge$ $\bigwedge$ $\bigwedge$ 2016 atavus gewürztraminer

TASTING NOTES: Notes of fresh pear, lychee, orange peel, and white flowers unfold in the glass, revealing a warmer vintage for this cool site. High elevation origins contribute acidity and clay soils bring balance and texture. **APPELLATION:** 100% Columbia Gorge AVA HARVEST: September 30 MATURATION: Whole cluster pressed. A small portion was set aside for later addition as süss reserve. Barrel fermented and aged 11 months on lees in neutral oak. **PRODUCTION:** 53 cases ALCOHOL: 13.9% BOTTLE PRICE: \$27 WINEMAKER The alpine vineyard environment at Atavus **INSIGHT**: naturally prioritizes texture, balance and acidity. The palate is energetic, transposing fruit flavors with savory elements that culminate in a long, graceful finish.

## Oak Ridge Vineyard

Nestled in the shadow of Mount Adams, Oak Ridge Vineyard has been deepening it's roots since 1984. Analemma co-farms the site with owners Thomas and Marlene Woodward by assisting with key farming activities throughout the season. Our involvement allows us to keep in close touch with the fruit's maturity and to harvest at the precise time in order to achieve the natural balance of acidity, sugar, and flavors. The vineyard is organically certified and dry farmed. Despite close proximity to Atavus Vineyard, at similar elevation and also a southern aspect, the Oak Ridge Vineyard brings different vine clonal material, soil type and cultural practices that account for the differences between the wines.

## **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.