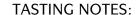
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2016 OAK RIDGE PINOT NOIR



Bright and ruby-colored with exceptional clarity in the glass, this Pinot delivers lively aromas of rosehip and dried cherry. Subtle, playful notes of spice, bramble fruits, and cranberry lead into a taut, graceful finish with perceptive tannins.

APPELLATION:

Columbia Gorge AVA

HARVEST:

September 22 & 24

MATURATION:

Small lots were fermented separately in stainless steel vessels, majority whole cluster. Wine aged on lees for 14 months in neutral barriques and

concrete.

PRODUCTION:

325 cases

ALCOHOL:

13.9%

BOTTLE PRICE:

\$32

WINEMAKER INSIGHT:

The 2016 represents one of the finest expressions we've made to date from Oak Ridge Vineyard. The tension, acidity, depth of varietal character and site culminated into a great wine that we couldn't be more excited to offer.

-Steven Thompson

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.