

Analemma Wines

Mosier Hills Syrah Columbia Gorge

2018

Tech Specs

Type:	Red Still Wine
Ingredients:	Syrah
Region/Subregion:	Oregon, Columbia Gorge
Biodynamic?	Yes
ABV:	13.3%
Sizes Available:	750ml

A closer look...

Total Production:	105 cases
Vineyard:	Mosier Hills Estate
Farming Methods:	Hand harvested
Fermentation Methods:	60% whole cluster fermentation
Winemaker:	Steven Thompson
Elevage:	Aged in 500L oak puncheon for 22 months
Fining/Filtration:	NoNo

All about this bottle

Analemma's staff consists of seven farm inhabitants and three jersey cows who work out of a converted barn that acts as their production facility and has a tasting "room" right outside the door. Analemma's biodynamic beliefs and commitment to the soil are at the center of everything they do. The Mosier Hills Estate serves as both Analemma's home and its heart. The vineyard was planted in 2012 amid a former eddy of the Missoula Floods that deposited river stones and granitic glacial erratics. Due to its location in the rain shadow of the Cascade Mountains, the estate is also trapped between maritime and continental climates, with an average precipitation of 25-35 inches per year. Analemma achieved Demeter certification in 2017, and 2020 was the first legally approved release. Regenerative and conscientious approaches guide the care of the vineyards, as well as the 10 acres of orchards, lavender plantings, cow pastures, and gardens that comprise the Analemma ecosystem. As a genuine cool-climate growing environment, the Mosier Hills are ideal for Syrah. Flavors are lively and bright, with aromas of green herbs, black olives, anise, and pepper. There's plenty of fruit, acid, and tannins for a wine to age gracefully.

Demeter certified biodynamic.

