

Analemma Wines

2018 Mosier Hills Syrah Columbia Gorge
Oregon, United States



Type:	Red Still Wine
Ingredients:	Syrah
Region:	Oregon, Columbia Gorge
Farming Methods:	Hand harvested
Soil:	Complex and diverse
Climate:	Transitional climate characterized by cool, marine-influenced conditions
Fermentation:	60% whole cluster fermentation
Winemaker:	Steven Thompson
Elevage:	Aged in 500L oak puncheon for 22 months

ABV	13.30%	Sizes	750ml
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Organic	Vegan	Biodynamic
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ABOUT THIS BOTTLE

On the palate, this Syrah showcases a harmonious blend of smoothness and tannic structure, hinting at its excellent aging potential. The wine's dry character is beautifully balanced by a refreshing acidity, contributing to its overall vibrancy and appeal. Expect a symphony of dark fruits, complemented by peppery undertones and occasional hints of smoke or savory meat. The baking spices detected in the aroma likely weave their way into the taste, adding layers of complexity to this robust wine. The Mosier Hills Syrah proves to be a culinary chameleon, adapting effortlessly to a wide range of dishes. Its well-structured body and nuanced flavor profile make it an ideal companion for rich, savory fare that can match the wine's intensity.

Analemma Wines showcases a robust commitment to sustainable practices through its Biodynamic approach to winemaking. As a certified Biodynamic grower-producer, the winery emphasizes environmentally responsible and holistic farming methods.

Demeter certified biodynamic