Analemma Wines Mosier Hills Tinto Columbia Gorge 2018

Tech Specs

Type: Red Still Wine

Ingredients: 40% Grenache, 25% Tempranillo, 25%

Syrah, and 10% Mencia

Region/Subregion: Oregon, Columbia Gorge,

ABV: 13% Sizes Available: 750ml

A closer look...

Total Production: 320 cases

Vineyard: Mosier Hills Estate
Farming Methods: Hand harvested

Fermentation Methods: Elements of this blend were co-

fermented while others were picked and processed seperately with partial whole

cluster fermentation

Winemaker: Steven Thompson

Elevage: Aged on lees in various sized nuetral

puncheons, this wine is comprised of barrels that were reserved in the cellar

for up to three vintages

All about this bottle

Analemma's staff consists of seven farm inhabitants and three iersev 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. The richness of this wine's combination continues to impress. Vibrancy and structured tannins with a lingering presence are revealed by aromas of violet, red cherry, and garrique.

Demeter certified biodynamic.



