

# ANALEMMA

## 2019 MOSIER HILLS MENCIA MAYOR



**TASTING NOTES:** Only two days into fermentation we knew this vintage was going to be a stunning expression of Mencia, only our second production of this special wine. A well integrated ribbon of baking spice greets on the nose, with notes of vanilla and anise. Floral highlights of violet and rose quickly follow before savory elements of pink peppercorn and sage carry through to the palate, which is bright and filled with crunchy red and blue fruit. Energetic and agile, this wine is framed by well structured tannins that give this the potential to be a long aging wine that should be explored over many years to come.

**APPELLATION:** Columbia Gorge AVA

**HARVEST:** September 17

**MATURATION:** Aged in 600L neutral French Oak puncheons, this wine is characterized by an extended élevage of 27 months, and the influence of 35% whole cluster fermentation. Certified Biodynamic® Wine.

**PRODUCTION:** 67 cases

**ALCOHOL:** 13.5%

**BOTTLE PRICE:** \$60

### Mosier Hills Vineyard

First planted in 2011, the Mosier Hills is the home and heart of Analemma. Undulating across a south-facing ridge sculpted by the Missoula Floods, our estate lies within a patchwork of oak and grassland, where cobblestones and glacial sands dominate the landscape. At 550 feet in elevation with only 20 inches of annual rainfall, Mosier is uniquely located at a convergence of cool, wet maritime and warm, dry continental climates. This makes it home to a rich agricultural history and well-suited to mid-season ripening varieties. Deep curiosity, observation, and a spirit of exploration guide our efforts in this uncharted terroir.

### 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.

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