

ANALEMMA

2019 MOSIER HILLS SYRAH



TASTING NOTES: Bright and garnet in color, a shimmering line of purple that catches the sunlight in the glass is just the first enticing bit of this incredible wine. Aromas of black currant, menthol, sarsaparilla, rosemary, and black pepper lead into a palate that is equally as complex. Black Cap Raspberry, crushed rock, and a continuation of menthol create a lifted palate that gives a cooling sensation as you enjoy the long finish of this wine.

APPELLATION: Columbia Gorge AVA

HARVEST: September 27 & 28

MATURATION: 60% whole cluster fermentation aged in 500L oak puncheon for 22 months. Unfined and unfiltered. Certified Biodynamic® Wine.

PRODUCTION: 105 cases

ALCOHOL: 13.8%

BOTTLE PRICE: \$48

WINEMAKER INSIGHT:

Inspired by a Northern Rhone style, this Syrah was created for pleasure and longevity. Herbal aromatics reflect a cool climate viticultural region while inclusion of a generous proportion of stems during fermentation offer the tannin to make it age-worthy.

-Steven Thompson



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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