

A N A L E M M A

2019 OAK RIDGE PINOT NOIR



TASTING NOTES: Cinnamon, clove, and wild strawberry jam leap from the glass, quickly followed by notes of oolong tea and a faint hint of alpine forest, reminiscent of the foothills of Mount Adams where this Pinot Noir is grown. On the palate, this wine is light on its feet and full of energy, filling the mouth with the bright acidity of cranberry and pomegranate. This is a wine that, through its balance, offers the opportunity to explore the full range of the complexities of Pinot Noir while it is enjoyed.

APPELLATION: Columbia Gorge AVA

HARVEST: September 26 & 27

MATURATION: Small lots were fermented separately in stainless steel open top vessels, 50% whole cluster. Wine aged on lees for 19 months in various sized neutral barriques and 700L concrete egg.

PRODUCTION: 231 cases

ALCOHOL: 13.5%

BOTTLE PRICE: \$44



Oak Ridge Vineyard

Nestled in the shadow of Mount Adams, Oak Ridge Vineyard has been deepening its roots since 1984. Analemma co-farms the site with owners Thomas and Marlene Woodward by assisting with key farming activities throughout the season. Our involvement allows us to keep in close touch with the fruit's maturity and to harvest at the precise time in order to achieve the natural balance of acidity, sugar, and flavors. The vineyard is organically certified and dry farmed. Despite close proximity to Atavus Vineyard, at similar elevation and also a southern aspect, the Oak Ridge Vineyard brings different vine clonal material, soil type and cultural practices that account for the differences between the wines.

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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