$\wedge$	N	$\wedge$	L	Ŀ	Μ	Μ	$\wedge$		
	2	2021 MOSIER TASTING NOTES:			R HILLS TINTO Aromatics of our 2021 Tinto lead with notes of cinnamon and baked cherry, revealing an emphasis of Grenache and Tempranillo in the blend. This wine shows depth and concentration while being light on its feet with lower tannins from a large influence of Mencia. Black tea and grilled plum on the palate provide richness for a long savory finish.				
		APPELLATION:			Columbia Gorge AVA				
		HARVEST:		Sept	September 15 - October 2				
		MATURAT	ION:	othe 35% stain	Elements of this blend were co-fermented while others were picked and processed separately. 35% whole cluster fermentation in open top stainless steel fermenters. Aged on lees in 500L & 600L oak barrels for 15 months.				
-05		PRODUCT	FION:	298	cases				
A N A L E M M A MOSIER HILLS ESTATE		ALCOHOL	_:	13.9	%				
	1	BOTTLE PRICE:		\$40	Certified	No. Contraction of the second	R R S R S R S R S R S R S R S R S R S R	OBE A SNAR	
		CERTIFIC	ATION:		CCOF E		MADE WITH BIODYNAMIC®		

## **Mosier Hills Vineyards**

Planted in 2011, our Mosier Hills Estate 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, respect, observation, and a spirit of exploration guide our efforts in this uncharted terroir.

## Our Philosophy

ORGANIC

As a grower and wine producer, our primary goal is to cultivate 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. By coming into intimate relationship with each vine, we cultivate respect and appreciation for its natural intelligence.

GRAPES

WINERY

B WINE

In the cellar, we work methodically to minimize fingerprints on the wines and foster the most natural, transparent expression of our site's soil, microclimate and culture.