2021 MOSIER HILLS ALBARIÑO

TASTING NOTES:

WINE

Crisp and refreshing with notes of juicy green melon and tropical fruits reveal the cool growing climate of the Columbia Gorge. Maritime breezes & cool nights preserve the natural acidity of this aromatic variety. Notable aromatics include beeswax and starfruit. The finish is dry with vibrant acidity and refreshing salinity.

APPELLATION: Columbia Gorge AVA

HARVEST: October 5, 2022

MATURATION: This wine was very gently whole cluster pressed, followed by fermentation in 500L neutral oak

puncheons. It was then moved to various sized oak

vessels, where it experienced a long, cool fermentation and 15 months elevage.

PRODUCTION: 150 cases

ALCOHOL: 13%

\$40 **BOTTLE PRICE:**

WINEMAKER **INSIGHT:**

WINERY



Citrus, mineral and salinity are the three predominant elements I experience and enjoy in

this unique expression of Albariño.

- Steven Thompson

Mosier Hills Vineyard

ANAIFMMA

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.