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2021 MOSIER HILLS BLANCO



This Mosier Hills Estate Blend of 70% Godello and 30% Albariño offers bright aromas of beeswax, lilly flowers and honey dew melon. It has a rich textured palate, refreshing acidity and a dry finish. A subtle saline character makes it a great food wine.

Columbia Gorge AVA

September 3, 2022

Very gently whole cluster pressed. Fermented in large format neutral oak barrels and concrete egg. Aged 15-30 months on lees.

230 cases

13%

\$40



Our foundational white wine is grown between cherry orchard, oak forest, gardens and grazing pasture on our Biodynamic[®] Estate. - Steven Thompson

Mosier Hills Vineyard

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, 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.