

ANALEMMA

2021 MOSIER HILLS MENCIA



TASTING NOTES:

Rose petal, honeysuckle and lavender effuse from this new and aromatic vintage of Mencia. As is classic with our house style, this wine is lighter bodied yet maintains texture and distinctive tannin. White pepper, crushed gravel and graphite compliment the palate of this characterful wine.

As is customarily our style, this wine is lighter bodied & textured with distinctive tannins.

APPELLATION:

Columbia Gorge AVA

HARVEST:

September 16, 2022

MATURATION:

65% whole cluster fermentation in open top stainless steel fermenter. Aged in concrete egg and 500 liter puncheon for 15 months.

PRODUCTION:

350 cases

ALCOHOL:

12.5%

BOTTLE PRICE:

\$48

WINEMAKER INSIGHT:

We learn more and more about this unique varietal with each growing season. The 2021 is quintessential Mencia in its floral aromas, bramble fruit character & distinctive texture.

- Steven Thompson



SLOW
WINERY



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GRAPES

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.

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