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TASTING NOTES: This energetic expression of chardonnay is a reflection of its cool climate, high alpine origins. With a nose expressing kaffir lime and lemon curd, the first sip reveals layered texture and mineral salinity before a generous and lingering finish. **APPELLATION:** Columbia Gorge AVA HARVEST: September 14 MATURATION: Gently whole cluster pressed. Fermented and aged on its lees in neutral cigar barrels (320L). Hand bottled after 11 months. **PRODUCTION:** 65 cases ALCOHOL: 13.6% BOTTLE PRICE: \$42 CERTIFICATION:

**Mosier Hills Vineyards** 

A N A L E M M A

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**

SI OW

WINERY

CCOF

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.

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.