

## 2022 MOSIER HILLS ROSÉ

TASTING NOTES: Characterized by the deep pink color of a

perfectly ripe watermelon, this wine stuns in the glass! It exudes aromas of Bosc pear, grapefruit peel, and just-picked strawberry. On the palate, there's a distinct minerality, textural richness,

and a striking backbone of acidity.

Columbia Gorge AVA APPELLATION:

September 12 & October 10 HARVEST:

Picked early for freshness, this brilliant rosé was MATURATION:

> briefly macerated on skins before pressing. It was then barrel fermented in neutral oak and aged in barrique for 6 months on lees. It is composed of 70% Grenache and 30% Mencia.

150 cases PRODUCTION:

12.7% ALCOHOL:

\$32 **BOTTLE PRICE:** 

**CERTIFICATION:** 

® WINE



BIODYNAMIC MADE WITH BIODYNAMIC® **GRAPES** 



WINERY

## **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

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.