ΛΝΛΙΕΜΜΛ



2022 MOSIER HILLS TROUSSEAU

TASTING NOTES: One of few expressions from the new world, this vibrant Trousseau effuses with aromas of Black raspberry, Bing cherry, and a touch of garden herbs. It reveals warm spices on the finish such as anise and all spice, creating a wine of depth and character.

HARVEST: September 21-30

Columbia Gorge AVA

Destemmed and fermented in 1.5 ton stainless steel vessels. Aged on lees for 7 months in neutral oak barriques.

PRODUCTION: 380 cases

\$48

ALCOHOL: 11.5%

BOTTLE PRICE:

APPELLATION:

MATURATION:

CERTIFICATION:





CCOF BIODYNAMIC[®] ORGANIC WINE

MADE WITH BIODYNAMIC[®] GRAPES

SLOW WINERY

Mosier Hills Vineyards

Planted in 2011, our Mosier Hills Estate is the home and heart of Analemma. Undulating across a southfacing 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.