

# Analemma Wines

2018 Mosier Hills Tinto Columbia Gorge  
Oregon, United States



Type:	Red Still Wine
Ingredients:	40% Grenache, 25% Tempranillo, 25% Syrah, and 10% Mencia
Region:	Oregon, Columbia Gorge
Farming Methods:	Hand harvested
Soil:	Complex and diverse
Climate:	Transitional climate characterized by cool, marine-influenced conditions
Fermentation:	Elements of this blend were co-fermented, while others were picked and processed separately. 35% whole cluster fermentation was conducted in open-top stainless-steel fermenters
Winemaker:	Steven Thompson
Elevage:	Aged on lees in 500L and 600L oak barrels for 15 months

ABV	13.00%	Sizes	750ml
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Organic	Vegan	Biodynamic
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## ABOUT THIS BOTTLE

The Analemma Wines Mosier Hills Tinto Columbia Gorge 2018 presents a complex and vibrant flavor profile that reflects its cool-climate origins. Its nose offers a well-integrated blend of aromas, including baking spices, floral notes of violet and rose, and subtle hints of vanilla and anise. On the palate, this wine showcases a mix of fruit flavors, with plums and cherries taking center stage, complemented by spice accents of cinnamon and clove.

Analemma Wines showcases a robust commitment to sustainable practices through its Biodynamic approach to winemaking. As a certified Biodynamic grower-producer, the winery emphasizes environmentally responsible and holistic farming methods.

Demeter certified biodynamic