Ovum
Big Salt Orange Rose

The Facts

COUNTRY: USA - OR
REGION: Columbia Gorge - Oregon
APPELLATION: Columbia Gorge - Oregon
CEPAGE: 50% Pinot Grigio / Gris, 25% Muscat, 25% Gewurztraminer
WINEMAKING: Pinot gris is destemmed into 1 ton fermenters where 5 gallons of skin contact Muscat and Gewurz are added to spur native fermentation. After two weeks of daily pumpovers, the wine has turned dark cranberry in color, at which point it is racked into neutral barrel with 50% Big Salt where Malo-Lactic fermentation completes. Bottled unfined, unfiltered.
ALCOHOL BY VOLUME: 12.9%
AGING: Aged on lees 5-6 months in neutral oak barrels

The Story

Founded in 2011 by John House & Ksenija Kostic House, Ovum was born out of the idea that Oregon Riesling has similar qualities to that found in world class growing regions. We set out to discover if our belief was reality drawing from all regions in Oregon. Our low intervention production is committed to allowing vintage & vineyard shine, for better or worse. We use native ferments, no subtractions or additions (except SO2) & extended lees. All of this is done in neutral acacia & oak barrels, and cement egg. Ovum is solely committed to white varieties. Each wine is produced the same way - variation has everything to do with the time & place, and little to do with the winemaker. Our hope is that through minimal handling & honest technique, we produce an old fashion wine in the modern world.

The Adjectives

OVERALL: Tropical, exotic, and refreshing
AROMAS / FLAVORS: Bright citrus and heady florals meet earthy, spicy, savory ginger and turmeric
MOUTHFEEL: Soft and pleasing

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