

Ovum

Memorista Riesling

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Willamette Valley

CEPAGE: 100% Riesling

WINEMAKING: This Riesling is picked by hand, and is a 3.5 hours drive to the winery where the fruit is destemmed, crushed, and soaks on the skins for 4-5 hours, we call this the "brown out" stage. Nothing is added to the juice – no sulfur, nutrients, enzymes or yeast. Native fermentation takes place in neutral barrel, which lasted approximately 7 months. After nine months of lees contact, the wine is racked and blended. No cold stabilization. We add minimal SO₂ in the cellar, and rarely after racking – 20ppm is typically our final SO₂. Given the residual sugar in each wine, we cross-flow the wine before bottling

ALCOHOL BY VOLUME: 12.5%

AGING: 9 months of lees contact in neutral barrels

ANNUAL PRODUCTION: 300 Cases



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

AROMAS / FLAVORS: White stone fruit, purple plum, salinity, florals, light nuttiness

MOUTHFEEL: Vibrant acidity and medium-to-light bodied

THE SELLING POINTS

Sushi-grade Riesling made with minimal intervention

SUSTAINABILITY: Natural Fermentation

