

Ovum

For Love nor Money Riesling

THE FACTS

COUNTRY: USA - OR

REGION: Willamette Valley

APPELLATION: Dundee Hills

CEPAGE: 100% Riesling

WINEMAKING: Hand-harvested with 20% botrytis, whole clusters were pressed, and the unsulfured juice was racked into a 1000L oval Austrian cask, where it underwent spontaneous fermentation and remained on lees for one year. Bottled in ceramic to protect from light and support long-term aging.

AGING: 1000L oval Austrian cask; 1 year on lees

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: Yellow orchard fruit, herbs, lemon, tea

MOUTHFEEL: Dry and lighter bodied

THE SELLING POINTS

SUSTAINABILITY: Biodynamic In Practice, Natural Fermentation

