

Ovum

Gewurztraminer Music for Lovers

THE FACTS

COUNTRY: USA - OR

REGION: Southern Oregon

APPELLATION: Rogue Valley

CEPAGE: 100% Gewurztraminer

WINEMAKING: This old vine Gewurz is picked by hand, at 3am, when the Illinois Valley temperature has dropped below 40 degrees. After a six-hour journey to the winery, the fruit was whole cluster pressed. Nothing is added to the juice – no sulfur, nutrients, enzymes or yeast. Native fermentation takes place in egg, oval cask, and acacia barrel. After nine months of lees contact, the wine is raked and blended. No cold stabilization or fining. We add minimal SO2 in the cellar (20-40ppm). The wines do not naturally go through ML, so we cross-flow the wine before bottling in order to prevent re-fermentation.

ALCOHOL BY VOLUME: 12.5%

AGING: Cement egg, oval casks, and Acacia puncheons

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 citrus & stone fruit, rose, lychee, hints of vanilla

MOUTHFEEL: Light body, high acid

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Natural Fermentation

