

# RARE FORM

OVUM

## RARE FORM "DAY MOON"



<b>REGION:</b>	DUNDEE HILLS
<b>ELEVATION:</b>	900 FT
<b>SOIL:</b>	JORY
<b>VINIFERA:</b>	RIESLING
<b>WINEMAKERS:</b>	KSENIJA AND JOHN HOUSE
<b>ELEVAGE</b>	4+ YEARS

### VINEYARDS:

Perched atop the Dundee Hills, the Meyer vineyard has been certified organic by Oregon Tilth for 10+ years. Planted east to west, these Riesling vines are entrenched deep into the Jory soil and has given us the saltiest white wines within the Ovum cellar since 2014.

### PRODUCTION:

Native fermentation is completed in amphora, where it is then racked to age in neutral French oak for 1-2 years. Ksenija uses Riesling juice to build a yeast population that she will use to tirage the base wine at a specific atmosphere of pressure designed to match the vinosity of the wine (Day Moon: 3 bar). Minimum 18 months of bottle age on less, additional 6 months age post disgorgement. Brut Nature - 2g/L dosage made from aged Riesling. \*No added sulfites.

### WINE:

Day Moon is inspired by aged Blanc de Blanc Champagne. Striking straw gold color with a modest, fine mousse. An inviting nose of fresh brioche with a small pad of salted butter and lemon confit. Dried wildflower, straw and ginger follow. Pure energy races as the palate unfolds elegant layers of dried flowers and minerals. The restrained mousse is in harmony with the noticeably long, nutty finish.