

OVUM

Top 100 Winery

-Wine&Spirits 2020 & 2021

40 Under 40 Tastemakers

-Wine Enthusiast 2019

Year Founded: 2011

Region: Oregon

Founders: Ksenija and John House

Winemaker: Ksenija House

Known for: Solely committed to the production of white wines, mainly Riesling, Gewürztraminer, and Muscat.

-Biodynamic, Organic, Sustainable-

Ovum was founded in hopes of producing Oregon white wines that are honest reflections of time and place. Our low intervention production method is a commitment to letting the vintage and vineyard shine, not the vintner. Fruit comes first - our top priority is finding farmers that share our beliefs, and then getting out of the way so their hard work can be tasted. Native ferments, no subtractions or additions, except for SO₂ - extended lees contact 8-9 months, for textural complexity. All of this is done in neutral barrels of acacia and oak, as well as cement egg and Austrian cask. At Ovum, each wine is produced the same way - if the wine smells and tastes different, it has everything to do with terroir, and little to do with the winemaker. Our hope is that through our attention to detail and honest technique, we can produce old fashioned wines in the modern world.



2024 PNK Salt Rosé

99% Cabernet Sauvignon, 1% Big Salt. Destemmed Cabernet Sauvignon soaked for an average of 8 hours on skins before light pressing. Native fermentation was spurred on with a small addition of Big Salt, and lasted for about two months. Full malolactic fermentation naturally occurred, and the wine was left to sit on lees in tank for 3 months. No fining or cold stabilization, 40ppm SO₂ was added.

Cherry jam explodes from the glass with top notes of geranium, currants and green fig leaf. It actually smells like red wine, which is unusual given the lack of skin contact! The palate has bracing acidity which is a reminder of why Cab Sauv ages so well, and is shocking given the wine has gone through full ML. Cherry Jolly Rancher abounds on the long, salty finish. **Certified Organic!**



2024 'Big Salt' White Wine



"It's hard to imagine a better Oregon white at this price." - Wine Enthusiast

"This is exactly the sort of white winemaking the West Coast could use more of."
-Jon Bonné

46% Riesling, 28% Gewürztraminer, 18% Early Muscat, 6% Pinot Blanc, 1% Pinot Gris, 1% other varietals. A white wine that embodies a day at the beach. It's bright, fresh, dry and a bit salty (although no salt is added of course!) - once it's done, you're left wanting more. Big Salt is a co-fermentation of 10 vineyards located all across Oregon. From 1976 own-rooted vines in Oregon City, to the most Southern vineyard in the state in Cave Junction - Big Salt is a composition of what Oregon has to offer, and is a true reflection of the vintage. Additional vineyard plantings are located in Elkton (1983), Grants Pass (1985), Dundee Hills (2000), Hood River (2000), The Dalles (1970's), Columbia Valley (1983). While being far apart, they share a handful of traits that define Big Salt: balanced ripeness, high acidity and healthy nutrients. Each vineyard lot is treated differently on the crush pad: from soaking Early Muscat on skins for a few days, to Gewurz on skins for a few hours, or direct pressing whole cluster Riesling. The juice, however, all goes into the same tank where native fermentation will bind the vineyards together to represent the vintage. After 2-3 months of fermentation, we allow the wine to rest on its lees, after which 30-40ppm sulfur is added shortly before bottling in February.

Dry, aromatic and zippy. Salty lemon, ginger and aloe vera leap out of the glass. A short skin contact gives the palate textural complexity, even at a low 12.0% abv. In its youth, Big Salt continues to be Muscat forward, but we find as it ages into summer that Gewurz comes to the forefront, while oceanic citrusy Riesling shines after a year in the bottle. Not that anyone is aging Big Salt, but you'll be rewarded if you do!



2022 Memorista Riesling

Memorista "Tradition" is a dry, aromatic white wine of Oregon. Predominately Riesling aged in Austrian cask to enhance body and texture - Memorista embodies the Ovum style. Planted in 1983, the own-rooted Bradley vineyard is one of the pioneering sites in Elkton, the coolest region within the Umpqua Valley. Silt loam and sedimentary rock form the soil along with gray clay from the nearby Umpqua River. Elkton is a direct line to the Pacific Ocean, which shows more direct influence over Elkton than any other region in Oregon. Warm, dry days in the summer are shocked by chilling, Pacific nights. This Riesling is picked by hand, and is a 3.5 hour drive to the winery where the fruit is destemmed, crushed and soaks on the skins for 4-5 hours. 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.

96 Points - '21 Wine Enthusiast - *"A pear aroma is surrounded by a bouquet of apple blossoms, fresh pine cones and the sweet spice of daphne flowers. Lemon cake and juniper berry flavors are joined by something akin to anise or caraway seeds. Elevated acidity makes the Memorista vibrate on the palate. Enjoy this remarkable Riesling now."*



2021 Syrah Columbia Gorge

Years of research on degree days, rainfall, avg wind speed, UV radiation and water retention in soil, have pointed to this area of the Columbia Gorge being most similar to Tain l'hermitage, than anywhere else in the world. Sure, the soil is different (deep aquifer, well drained, volcanic), and thank goodness, because the Gorge receives no rainfall in the summer. The other components of terroir rack up quite similar: 2500 degree days, peak sunlight (15:38 mins), avg wind, lack of cloud cover. Most compelling is the propensity for our volcanic soils to yield Syrah with high acidity, while maintaining fruit complexity.

50% whole cluster, native fermentation with daily pumpovers to homogenized cooler fermentation temperatures. Occasional punchdowns over the course of 3-4 weeks were implemented to break up the whole clusters. Free run wine was rack into 500L, used F. Freres and Mercurey puncheons, where it aged for 14-18 months. Unfined, unfiltered.

91 Points - Wine Enthusiast - *"While this producer is best known for its brilliant whites, it's not too shabby at making red wines, either. This is a lighter-bodied, balanced wine in which silky tannins are the equal of crisp acidity. Aromas and flavors of marionberry tarts, black pepper, pork fat and cocoa powder make for a happy union."*

2023 Rare Form 'For Love Nor Money'



1970's own rooted Riesling, grown at 400 feet on a South facing slope. The Ana vineyard has produced notoriously complex wines for decades. Nestled in the heart of the Dundee Hills, this site collects additional heat units that allow for even ripeness, while the volcanic soils help to maintain salty acidity.

20% botrytis, hand harvested, whole cluster pressed, the unsulfured juice was racked into a 1000L OVAL Austrian cask, where it would naturally ferment and rest on lees for 1 year. No fining or filtration, bottled in ceramic to protect from light and promote aging. White gold in the glass, it's aromas of ripe Bartlett pears and golden delicious apple are deceiving. Under the fresh fruit layer sits a brooding sea of herbs – lemon verbena, eucalyptus, sage. There are even notes of bittering agents like wormwood and cassia bark, yet they're not present on the palate. A lightning bolt of acidity strikes your palate upon first taste, and then begins the cascading flavors of salted lemon and white pineapple soaked in chamomile tea. The finish is dry, and layered with dried herbs as the wine warms in the glass. **Biodynamic!**