

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.



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."*



2021/2022 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. 100% destemmed, native fermentation with daily pumpovers to homogenized cooler fermentation temperatures. Aged in 225 liter and 500 L puncheons, for 14-18 months. Unfined, unfiltered.

91 Points – '21 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!**