

OVUM

Top 100 Winery
-Wine&Spirits 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 '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

50% Riesling, 30% Gewürztraminer, 12% Early Muscat, 5% Pinot Blanc, 2% Sauvignon Blanc, 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.

2022 PNK Salt Rosé



98% Cabernet Sauvignon, 2% 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 geraniol, 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!**

2020 'Old Love'



Old Love is a “method” wine inspired by early 1800's winemaking in Austria. One might ask - what the heck were Austrian monks doing to wine in the early 1800's that made it worth repeating!?! They harvested vineyards with varying qualities of ripeness/acidity/fruitiness/minerality - fermented them together (read Big Salt) – then they used methods during elevage to express the full potential within the wine. We've taken this methodology, combined it with Ovum concepts, and POOF! We have Old Love. This wine comes from five vineyards planted throughout Oregon: Willamette, Eola-Amity, Columbia Gorge, Southern OR. The sites are focused on sustainable farming practices - dry farming, organic and minimal additions. Some are not certified organic, but are in the process of converting. Each site is chosen for its unique qualities that it will lend to the final wine. 2020 is primarily Riesling, but Old Love is not about a single grape - it is about the vineyards coming together to make a singular wine of Oregon. After a soak on skins (diff for each site), the fruit is pressed (hard) into tank where native fermentation begins. Then, apx 35% of the juice in tank is raked into: amphora, Austrian cask, cement egg and neutral barrel. Then we wait a lunar cycle. After 28 days or so, the wine in the vessels is added back to the wine in stainless steel. Once it is fully blended, we place 35% of the wine back into amphora, cask, egg and barrel. This process is repeated three times. Flavors of citrus, saline, bright acidity, florality and ripe apricot. **Certified Organic/Organic!**