LANDMASS

WINE BY WOMEN • EST. 2018
HONORING PLACES NEAR AND FAR

"MULTITUDES"

WEATHER + CONDITIONS:

The 2025 growing season in the Columbia Gorge and surrounding Pacific Northwest region was characterized as an early, warm, and highly accelerated vintage that ultimately delivered high-quality, ripe fruit.

The year was marked by a rapid progression from bud break to harvest, leading to a picking schedule that was several weeks ahead of previous years.

Despite early concerns regarding heat, the fruit arrived with strong integrity, and good flavors due to a cooling break with some rain in early September that provided balance.

KENETICS:

This wine is a blend of 25% organic Chardonnay and 75% Pinot Gris. The Chardonnay was aged in neutral oak barrels for impact and the Pinot Gris was aged in stainless steel.

With fruit from two distinctly different vineyards, this aromatic white wine showcases the beauty and bounty of the this growing region and its label is a visual homage to the majestic and powerful force of the Columbia River Gorge.

OUR WINES ARE SHAPED BY 350 MILES OF

WIND _____ *RAIN* _____ *HEAT*

THIS WINE
WAS SHAPED
BY THE

WILD WIND

OF THE
COLUMBIA GORGE
PNW, USA

PROFILE:

Notes of pears, baked apples, and citrus blossoms.

PARAMETERS:

VINTAGE:	2025
AVA:	Columbia Gorge
VINEYARD:	Multi
VINE AGE:	8-12
SOIL:	Volcanic
FARMING:	Organic & Sustainable
ELEVATION:	1400' - 2000'
PH/TA	3.20 / 6.6
ABV/ RS	13% / 2.8 g/L

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