

VINOUS OBSCURA

'FENICE'

MUSCAT (S)

Redacted Vineyard, Columbia Gorge AVA
Columbia Valley, Oregon, U.S.A

QUICK SUMMARY:

Could Muscat be one of the best white grapes to use in making orange wine? I believe that it is. Exotic aromatics, thick skins, sweet pulp, and moderate acidity, this grape makes such a silky-smooth and aromatically dominant orange wine. Our vineyard in the Columbia Gorge grows 5 different Muscats, highlighted by Orange Muscat. These grapes were fermented on their skins for 11 days, then pressed off into neutral acacia barrels. We then took 50lbs of late ripening Muscat and added them into the barrels whole berry. This time-consuming process was critical in producing a very slow semi-carbonic phase and simultaneously providing more skin contact. Bottled unfined (Vegan) and unfiltered



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ALL THE DETAILS I COULD THINK OF:

Vintage:	2021
Grapes:	Muscat (s)
Vineyard:	Redacted
Vine Age:	9 years
Farming:	Low Intervention
Dry Farmed:	Yes
Roots:	Own Rooted & Grafted
Soil Type:	Volcanic, Sedimentary
Elevation:	425 ft (129m)
Harvest Date:	August 30 th , 2021
Harvest Method:	Hand Harvested
Brix @ Harvest:	21.8
Skin Contact:	11 days
Chaptalization:	None
Fermentation:	Native/Indigenous
Vessel:	Neutral Acacia
Elevage:	7 months
Alcohol (by vol):	12.15 %
M/L:	Yes, Full, Native
Sulfur (so2):	20 mg/L
Finished (ph):	3.88
Total Acidity:	4.8 g/L
Fining:	None (Vegan)
Filtration:	None
Bottle Size:	750 ml & 1.5 L
Closure Type:	Agglomerated (10yr)
Bottled Dated:	June 9 th , 2022
Production:	49 cases:
Release Date:	July 1 st , 2022

This wine was bottled in USA made glass, with a cork from Portugal and a label that was designed and printed in the USA . Please recycle this bottle after you have finished enjoying it.

Our corks are 99.99% free of TCA