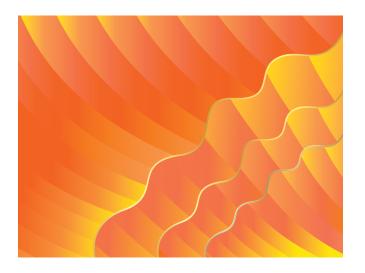
/INOUS OBSCURA 'FENICE' MUSCAT (S)

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

OUICK 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 silkysmooth 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: Grapes: Vineyard: Vine Age: Farming: **Dry Farmed**: **Roots**: Soil Type: **Elevation: Harvest Date: Brix @ Harvest: Skin Contact: Chaptalization:** Fermentation: Vessel: Elevage: Alcohol (by vol): M/L: Sulfur (so2): Finished (ph): **Total Acidity:** Fining: Filtration: **Bottle Size: Closure Type: Bottled Dated: Production: Release Date:**

2021 Muscat (s) **Redacted** 9 years **Low Intervention** Yes **Own Rooted & Grafted Volcanic**. Sedimentary 425 ft (129m) August 30th, 2021 Harvest Method: Hand Harvested 21.8 11 days None Native/Indigenous **Neutral Acacia** 7 months 12.15 % Yes. Full. Native 20 mg/L 3.88 4.8 g/L None (Vegan) None 750 ml & 1.5 L **Aggiomerated (10yr)** June 9th.. 2022 49 cases: July 1st. 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 enioving it.

Our corks are 99.99% free of TCA