

VINOUS OBSCURA

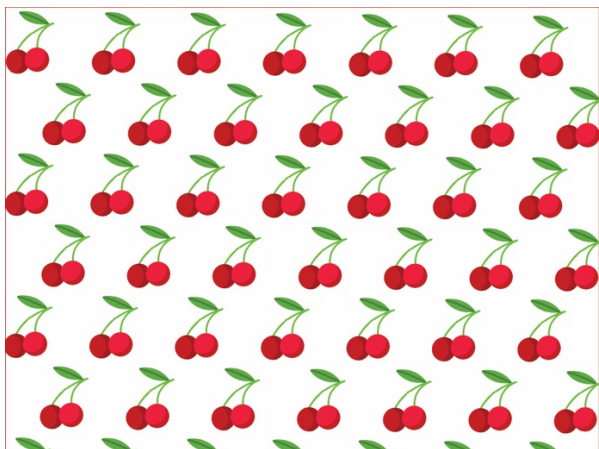
'CILIEGIA'

EARLY ITALIAN GRAPE FIELD BLEND

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

QUICK SUMMARY:

The Columbia Gorge is mostly famous for its cherries. It is fitting then, that this wine has come to be. In previous vintages these grapes were a part of our "Baroque" wine, but for the 2021 vintage we were able to separate out the earlier ripening Italian grapes. We harvested together and co-fermented; Aleatico, Brachetto, Ciliegiolo, Primitivo, and Vernacchia. While it was fermenting, this wine smelled like black cherries and roses. It fermented for 12 days, then was pressed and placed into a 320L neutral hogshead French oak barrel where it aged for 10 months. We have named this new wine 'Ciliegia', which is the Italian word for, yep, you guessed it....cherries. Bottled unfiltered (vegan) and unfiltered.



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ALL THE DETAILS I COULD THINK OF:

Vintage:	2021
Grapes:	5 x Italian Grapes
Vineyard:	Redacted
Vine Age:	9 years
Farming:	Low Intervention
Dry Farmed:	Yes
Roots:	Rootstock
Soil Type:	Volcanic, Sedimentary
Elevation:	570 ft (177m)
Harvest Date:	September 1 st , 2021
Harvest Method:	Hand Harvested
Brix @ Harvest:	23.1
Skin Contact:	12 days
Chaptalization:	None
Fermentation:	Native/Indigenous
Vessel:	Neutral Hogs Heads
Élevage:	10 months
Alcohol (by vol):	13.57 %
M/L:	Yes, Full, Native
Sulfur (so2):	12 mg/L
Finished (ph):	3.65
Total Acidity:	6.3 g/L
Fining:	None (Vegan)
Filtration:	None
Bottle Size:	750 ml
Closure Type:	Agglomerated (10yr)
Bottled Dated:	September 1 st , 2022
Production:	35 cases:
Release Date:	October 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