VINOUS OBSCURA

<u>'KEK BIKA'</u> HUNGARIAN GRAPE FIELD BLEND

Redacted Vineyard, Tualatin Hills AVA Willamette Valley, Oregon, U.S.A

QUICK SUMMARY:

Our 'Kék Bika' (Blue Bull) is a co-fermentation of traditional Hungarian grapes that were recently planted in the hills above Forest Grove, Oregon. This mix of Agria (Teran), Kekfrankos (Blaüfrankish), Zweigelt, and Rondo are common in many of the famous red wines from Hungary, Czech Republic, and Austria. Some of these grapes are planted in the Oregon for the first time. This vintage has incredible freshness, it screams of blue fruits and a spice that comes from our loess and volcanic soils. Aged in used Hungarian oak barrels, we set out to reimagine what is possible in the Willamette Valley. We are more like the former Austro-Hungarian wine regions than Burgundy. Bottled unfined (vegan) and unfiltered.



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ALL THE DETAILS I COULD THINK OF:

Vintage: 2021

Grapes: Agria, Kekfrankos, +

Vineyard: Redacted Vine Age: 9 years

Farming: Low Intervention

Dry Farmed: Yes

Roots: Own Rooted

Soil Type: Loess (Laurelwood)

Elevation: 425 ft (125m)

Harvest Date: October 3rd, 2021 Harvest Method: Hand Harvested

Brix @ Harvest: 21.4
Skin Contact: 13 days
Chaptalization: None

Fermentation: Native/Indigenous Vessel: Neutral Hogs Heads

Elevage: 9 months Alcohol (by voi): 12.35 %

M/L: Yes, Full, Native

Sulfur (so2): 22 mg/L Finished (ph): 3.75 Total Acidity: 5.6 g/L

Fining: None (Vegan)

Filtration: None

Bottle Size: 750 ml & 1.5 L

Closure Type: Agglomerated (10yr)

Bottled Dated: July 7th, 2022

Production: 60 cases:

Release Date: September 1st, 2022

This wine was bottled in China 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