YINOUS OBSCURA 'PAINT, DYE, GIVE COLOR' 100% SAPERAVI

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

QUICK SUMMARY:

This wine is the 3rd commercial release of Saperavi on the West Coast. Planted to the 4 available Saperavi clones in the USA, these vines are an important part of our exotic grapes vineyard. I've traveled to the Republic of Georgia multiple times and have made lasting friendships with the countries top winemakers. This wine is dedicated to my brothers and sisters in that beautiful country. Their wine culture continues to leave a lastly inspiration on me. I'm thankful for their support and love. We fermented and aged this wine in the Oregon made amphorae from Andrew Beckham at NOVUM Ceramics. These are the best amphorae you can buy in the USA. The craftsmanship and quality is unapparelled. Bottled unfined (Vegan) and unfiltered.



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ALL THE DETAILS I COULD THINK OF

Vintage: 2020

Grapes: Saperavi
Vineyard: Redacted
Vine Age: 8 years

Farming: Low Intervention

Dry Farmed: Yes

Roots: Own Rooted & Grafted Soil Type: Volcanic, Sedimentary

Elevation: 425 ft (129m)
Harvest Date: October 7th, 2020
Harvest Method: Hand Harvested

Brix @ Harvest: 24.4 Skin Contact: 14 days Chaptalization: None

Fermentation: Native/Indigenous Vessel: 320L NOVUM Ceramic

Elevage: 1 months **Alcohol** (by vol): 13.15 %

M/L: Yes, Full, Native

Sulfur (so2): 25 mg/L Finished (ph): 3.81 Total Acidity: 5.7 g/L

Fining: None (Vegan)

Filtration: None

Bottle Size: 750 ml & 1.5 L

Closure Type: Agglomerated (10yr)

Bottled Dated: May 24th, 2021 Production: 36 cases: Release Date: May 1st, 2022

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

Our corks are 99.99% free of TCA