

VINOUS OBSCURA

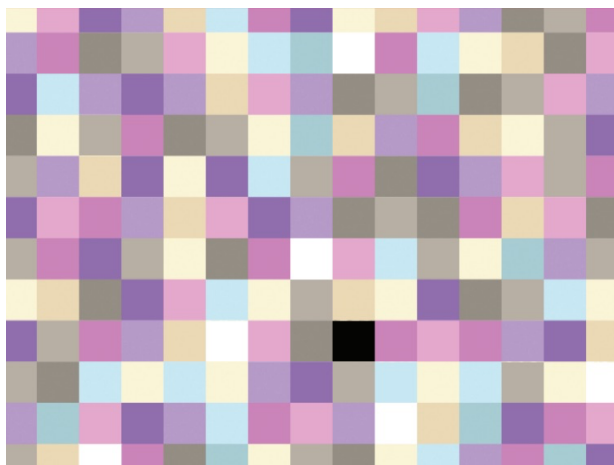
'ROCK CYCLE'

100% SYRAH

Deux Vert Vineyard, Yamhill- Carlton AVA
Willamette Valley, Oregon, U.S.A
Redacted Vineyard, Columbia Gorge AVA
Columbia Valley, Oregon, U.S.A

QUICK SUMMARY:

One of the main reasons that Oregon is a great place to grow grapes and make wine is the incredible geological wealth that is the "Rock Cycle". This geological slow dance of magma, igneous rock, metamorphic rock, sedimentary rock, and sediments is something that great Syrah longs for. Syrah + Rocks = Love. We have sourced our Syrah grapes from two different vineyards in Oregon that collectively, have all these elements found in their soils. This marriage would not be complete without the eerily similar weather patterns as that of the Rhone Valley in France. Dark, volcanic, spicy, fruity, and deep, our "Rock Cycle" Syrah is a sensory tour of all the elements that make Syrah such an incredible taste journey. Bottled unfined (vegan) and unfiltered.



@goldencluster
jeff@goldencluster.com
www.goldencluster.com

ALL THE DETAILS I COULD THINK OF

Vintage:	2020
Grapes:	Syrah
Vineyard:	Redacted & Deux Vert
Vine Age:	7 & 24 years
Farming:	1 x L.I.V.E Certified
Dry Farmed:	Yes
Roots:	Own Rooted & Grafted
Soil Type:	Sandstone Volcanic
Elevation:	425 ft (129m)
Harvest Date:	October 12th, 2020
Harvest Method:	Hand Harvested
Brix @ Harvest:	23.0
Skin Contact:	14 days
Chaptalization:	None
Fermentation:	Native/Indigenous
Vessel:	228L French Oak
Elevage:	11 months
Alcohol (by vol):	13.15 %
M/L:	Yes, Full, Native
Sulfur (so2):	10 mg/L
Finished (ph):	4.15
Total Acidity:	5.7 g/L
Fining:	None (Vegan)
Filtration:	None
Bottle Size:	750 ml & 1.5 L
Closure Type:	Agglomerated (10yr)
Bottled Dated:	September 4th, 2021
Production:	123 cases:
Release Date:	May 1st, 2022

This wine was bottled in 🇨🇳 made glass, with a cork from 🇮🇹 and a label that was designed and printed in the 🇺🇸. Please ♻️ this bottle after you have finished enjoying it.

Our corks are 99.99% free of TCA