

# VINOUS OBSCURA

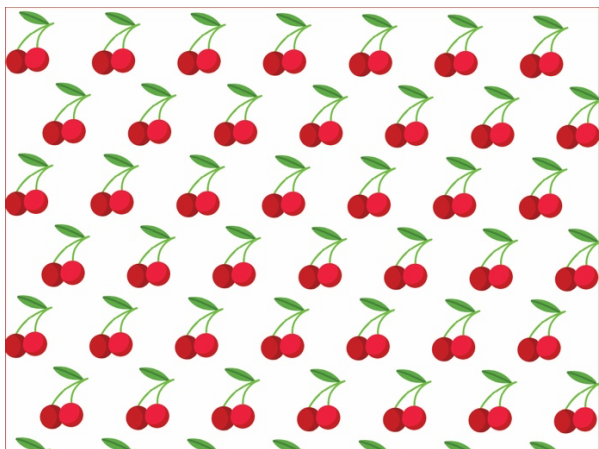
## 'CILIEGIA'

### 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

<b>Vintage:</b>	<b>2021</b>
<b>Grapes:</b>	<b>5 x Italian Grapes</b>
<b>Vineyard:</b>	<b>Redacted</b>
<b>Vine Age:</b>	<b>9 years</b>
<b>Farming:</b>	<b>Low Intervention</b>
<b>Dry Farmed:</b>	<b>Yes</b>
<b>Roots:</b>	<b>Rootstock</b>
<b>Soil Type:</b>	<b>Volcanic, Sedimentary</b>
<b>Elevation:</b>	<b>570 ft (177m)</b>
<b>Harvest Date:</b>	<b>September 1<sup>st</sup>, 2021</b>
<b>Harvest Method:</b>	<b>Hand Harvested</b>
<b>Brix @ Harvest:</b>	<b>23.1</b>
<b>Skin Contact:</b>	<b>12 days</b>
<b>Chaptalization:</b>	<b>None</b>
<b>Fermentation:</b>	<b>Native/Indigenous</b>
<b>Vessel:</b>	<b>Neutral Hogs Heads</b>
<b>Elevage:</b>	<b>10 months</b>
<b>Alcohol ( by vol ):</b>	<b>13.57 %</b>
<b>M/L:</b>	<b>Yes, Full, Native</b>
<b>Sulfur ( so2 ):</b>	<b>12 mg/L</b>
<b>Finished ( ph ):</b>	<b>3.65</b>
<b>Total Acidity:</b>	<b>6.3 g/L</b>
<b>Fining:</b>	<b>None ( Vegan )</b>
<b>Filtration:</b>	<b>None</b>
<b>Bottle Size:</b>	<b>750 ml &amp; 1.5 L</b>
<b>Closure Type:</b>	<b>Agglomerated (10yr)</b>
<b>Bottled Dated:</b>	<b>July 21<sup>st</sup>, 2022</b>
<b>Production:</b>	<b>35 cases:</b>
<b>Release Date:</b>	<b>September 1<sup>st</sup>, 2022</b>

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**