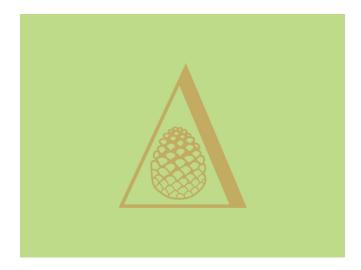
DIONYSTIC <u>'Albus'</u> 100% Alvarinho

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

QUICK SUMMARY:

We are successfully growing numerous "other" white grapes here in the Columbia Gorge. We have been inspired by many of the Albariño and Alvarihno wines from the Iberian Peninsula. This is the 4th vintage we have been able to make a 100% Alvarinho from our vineyard behind The Dalles. Grown in deep loess soils on the edge of the Columbia River, this wine is bursting with lime zest, chamomile flowers, and sea salt. We were able to soak these grapes on the skins for 4 days, then pressed off into neutral French Oak puncheons. This wine was made without the use of the Elder wand, but was bottled unfined (vegan) and unfiltered. Welcome to a wider view of the Columbia Gorge.



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ALL THE DETAILS I COULD THINK OF:

Vintage: 2022

Grapes: Alvarinho
Vineyard: Redacted
Vine Age: 10 years

Farming: Low Intervention

Dry Farmed: Yes

Roots: Rootstock

Soil Type: Sedimentary, Volcanic

Elevation: 425 ft (130m)

Harvest Date: September 23rd, 2022

Harvest Method: Hand Harvested

Brix @ Harvest: 20.0

Skin Contact: 4 days (partial)

Chaptalization: None

Fermentation: Native/Indigenous

Vessel: Neutral French Oak

Elevage: 7 months **Alcohol** (by vol): 11.85 %

M/L: Yes, Full, Native

Sulfur (so2): 32 mg/L Finished (ph): 3.54 Total Acidity: 6.4 g/L

Fining: None (Vegan)

Filtration: None Bottle Size: 750 ml

Closure Type: Agglomerated (7 yr)

Bottled Dated: May 18th, 2023

Production: 60 cases: Release Date: July 1st, 2023

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