

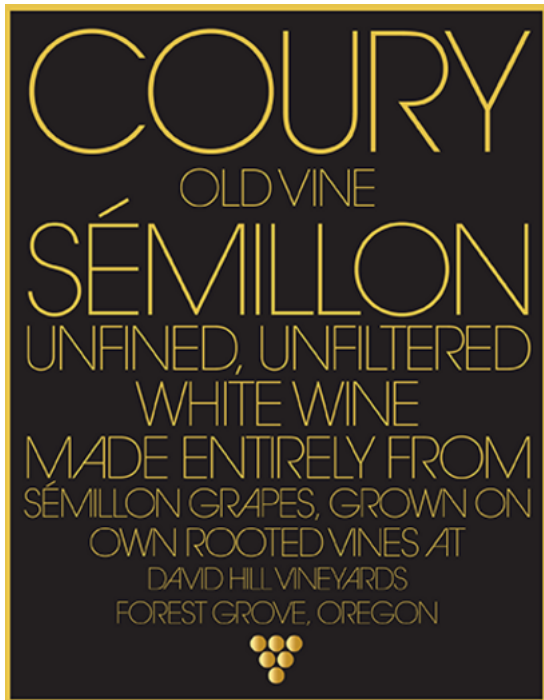
# GOLDEN CLUSTER 'COURY'

## OLD VINE - SEMILLON

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

### QUICK SUMMARY:

The versatility of Semillon is what makes it such a pleasure to work with. Previous vintages of this wine explored the vast array of styles that Semillon embraces. These styles are only possible because we respect the vintage and the nobility of these old vines. One style that I was not sure would ever be possible was the "Hunter Valley" style. Then 2019 arrived. The 2019 version is higher in natural acidity, yet still lean and fresh, with notes of salted lemons, and a base note of acacia honey that carries and carries and carries. This is the lightest version of Semillon to date, clocking in at 11%, but with this amount of weight and texture, you'd think it was higher. As a further homage to this style, we brought back the green glass bottles.



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### ALL THE DETAILS I COULD THINK OF

|                            |                                     |
|----------------------------|-------------------------------------|
| <b>Vintage:</b>            | <b>2019</b>                         |
| <b>Grape:</b>              | <b>Semillon</b>                     |
| <b>Vineyard:</b>           | <b>David Hill</b>                   |
| <b>Vine Age:</b>           | <b>53 years</b>                     |
| <b>Farming:</b>            | <b>L.I.V.E Certified</b>            |
| <b>Dry Farmed:</b>         | <b>Yes</b>                          |
| <b>Roots:</b>              | <b>Own Rooted</b>                   |
| <b>Soil Type:</b>          | <b>Laurelwood ( loess )</b>         |
| <b>Elevation:</b>          | <b>490 ft ( 149m )</b>              |
| <b>Harvest Date:</b>       | <b>October 9<sup>th</sup>, 2019</b> |
| <b>Harvest Method:</b>     | <b>Hand Harvested</b>               |
| <b>Brix @ Harvest:</b>     | <b>21.3</b>                         |
| <b>Skin Contact:</b>       | <b>24 hours</b>                     |
| <b>Chaptalization:</b>     | <b>None</b>                         |
| <b>Fermentation:</b>       | <b>Native/Indigenous</b>            |
| <b>Vessel:</b>             | <b>1000L Oval Cask</b>              |
| <b>Alcohol ( by vol ):</b> | <b>11.33 %</b>                      |
| <b>Sulfur ( so2 ):</b>     | <b>44ppm</b>                        |
| <b>Finished ( ph ):</b>    | <b>3.22</b>                         |
| <b>Total Acidity:</b>      | <b>7.2 mg/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>Hand Bottled:</b>       | <b>Yes</b>                          |
| <b>Bottled Dated:</b>      | <b>June 25<sup>th</sup>, 2020</b>   |
| <b>Production:</b>         | <b>109 cases</b>                    |
| <b>Months in Bottle:</b>   | <b>12 months</b>                    |
| <b>Release Date:</b>       | <b>June 21<sup>st</sup>, 2021</b>   |

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**