

VINOUS OBSCURA

'SACRIS'

100% SAGRANTINO

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

QUICK SUMMARY:

Our second release of this incredible grape. Sagrantino has mysterious origins, but is considered an Italian grape. It was resurrected in Umbria by Signore Caprai in the 1970's after decades of neglect. Sagrantino has the highest polyphenols and tannins of any wine grape in the world, making it perfectly suited for longevity. We aged our wine for 20 months in neutral French & Hungarian oak barrels and another 10 months in bottle. Our patience is your reward. It is one of our strongest arguments for a wider view of Oregon wine. Bottled unfiltered (Vegan) and unfiltered.



ALL THE DETAILS I COULD THINK OF:

Vintage:	2019
Grapes:	Sagrantino
Vineyard:	Redacted
Vine Age:	7 years
Farming:	Low Intervention
Dry Farmed:	Yes
Roots:	Own Rooted & Grafted
Soil Type:	Volcanic, Sedimentary
Elevation:	800 ft (244m)
Harvest Date:	October 13th, 2019
Harvest Method:	Hand Harvested
Brix @ Harvest:	23.5
Skin Contact:	11 days
Chaptalization:	None
Fermentation:	Native/Indigenous
Vessel:	228L Hugarian Oak
Elevage:	12 months
Alcohol (by vol):	14.24%
M/L:	Yes, Full, Native
Sulfur (so2):	<2 mg/L
Finished (ph):	3.74
Total Acidity:	5.8 g/L
Fining:	None (Vegan)
Filtration:	None
Bottle Size:	750 ml & 1.5 L
Closure Type:	Agglomerated (10yr)
Bottled Dated:	June 7th, 2021
Production:	72 cases:
Release Date:	April 1st, 2022

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

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