

# VINOUS OBSCURA

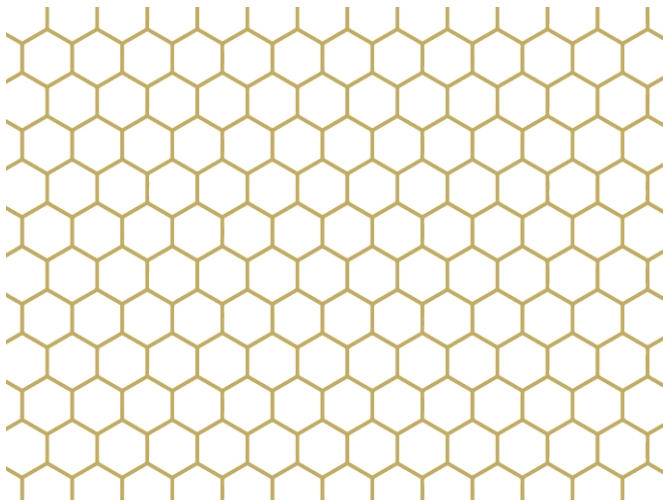
**'APINI'**

## FIANO & SEMILLON

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

### QUICK SUMMARY:

I threw every wild orange wine fantasy at this wine. This fermentation was bursting with exotic aromatics. It was almost too fruity. We left the skins on during the completion of fermentation and then pressed off after 10 days. The juice was pressed off and rested in neutral acacia barrels. Interestingly, after about 30 days, we noticed a thin film of flor developing in the barrels, so we let it sit under flor for about three months. After malolactic fermentation was complete, we micro-dosed the barrels with one sulfur tablet and topped it until we were ready to bottle it unfiltered (Vegan) and unfiltered. Some natural sediment will be found as we did not cold or heat stabilize this wine.



**@goldencluster**  
**jeff@goldencluster.com**  
**[www.goldencluster.com](http://www.goldencluster.com)**

### ALL THE DETAILS I COULD THINK OF:

<b>Vintage:</b>	<b>2021</b>
<b>Grapes:</b>	<b>Fiano &amp; Semillon</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>Own Rooted &amp; Grafted</b>
<b>Soil Type:</b>	<b>Volcanic, Sedimentary</b>
<b>Elevation:</b>	<b>425 ft (129m)</b>
<b>Harvest Date:</b>	<b>September 18<sup>th</sup>, 2021</b>
<b>Harvest Method:</b>	<b>Hand Harvested</b>
<b>Brix @ Harvest:</b>	<b>21.6</b>
<b>Skin Contact:</b>	<b>10 days</b>
<b>Chaptalization:</b>	<b>None</b>
<b>Fermentation:</b>	<b>Native/Indigenous</b>
<b>Vessel:</b>	<b>Neutral Acacia</b>
<b>Elevage:</b>	<b>12 months</b>
<b>Alcohol ( by vol ):</b>	<b>11.89 %</b>
<b>M/L:</b>	<b>Yes, Full, Native</b>
<b>Sulfur ( so2 ):</b>	<b>20 mg/L</b>
<b>Finished ( ph ):</b>	<b>3.59</b>
<b>Total Acidity:</b>	<b>6.1 g/L</b>
<b>Fining:</b>	<b>None ( Vegan )</b>
<b>Filtration:</b>	<b>None</b>
<b>Bottle Size:</b>	<b>750 ml</b>
<b>Closure Type:</b>	<b>Agglomerated (10yr)</b>
<b>Bottled Dated:</b>	<b>September 20<sup>th</sup>, 2022</b>
<b>Production:</b>	<b>89 cases:</b>
<b>Release Date:</b>	<b>April 1<sup>st</sup>, 2023</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**