

VINOUS OBSCURA

'FENICE'

MUSCAT (S)

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

QUICK SUMMARY:

Could Muscat be one of the best white grapes to use in making orange wine? I believe that it is. Exotic aromatics, thick skins, sweet pulp, and moderate acidity, this grape makes such a silky-smooth and aromatically dominant orange wine. Our vineyard in the Columbia Gorge grows 5 different clones of Muscat, highlighted by Orange Muscat. These grapes were fermented on their skins for 11 days, then pressed off into neutral acacia barrels. Bottled unfiltered (Vegan) and unfiltered



ALL THE DETAILS I COULD THINK OF:

Vintage:	2022
Grapes:	Muscat (s)
Vineyard:	Redacted
Vine Age:	10 years
Farming:	Low Intervention
Dry Farmed:	Yes
Roots:	Own Rooted & Grafted
Soil Type:	Volcanic, Sedimentary
Elevation:	425 ft (129m)
Harvest Date:	September 26th, 2022
Harvest Method:	Hand Harvested
Brix @ Harvest:	20.4
Skin Contact:	11 days
Chaptalization:	None
Fermentation:	Native/Indigenous
Vessel:	Neutral Acacia
Elevage:	7 months
Alcohol (by vol):	11.73 %
M/L:	Yes, Full, Native
Sulfur (so2):	20 mg/L
Finished (ph):	3.88
Total Acidity:	4.8 g/L
Fining:	None (Vegan)
Filtration:	None
Bottle Size:	750 ml
Closure Type:	Agglomerated (7 yr)
Bottled Dated:	May 18th, 2023
Production:	90 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

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