VINOUS OBSCURA

<u>'KEK BIKA'</u> HUNGARIAN GRAPE FIELD BLEND

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

QUICK SUMMARY:

Our 'Kék Bika' (Blue Bull) is a co-fermentation of traditional Hungarian grapes that were recently planted in the hills above Forest Grove, Oregon. This mix of Agria (Teran), Kekfrankos (Blaüfrankish), Zweigelt, and Rondo are common in many of the famous red wines from Hungary, Czech Republic, and Austria. Some of these grapes are planted in the Oregon for the first time. This vintage has incredible freshness, it screams of blue fruits and a spice that comes from our loess and volcanic soils. Aged in used Hungarian oak barrels, we set out to reimagine what is possible in the Willamette Valley. We are more like the former Austro-Hungarian wine regions than Burgundy. Bottled unfined (vegan) and unfiltered.



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ALL THE DETAILS I COULD THINK OF:

Vintage: 2022

Grapes: Agria, Kekfrankos, +

Vineyard: Redacted Vine Age: 10 years

Farming: Low Intervention

Dry Farmed: Yes

Roots: Own Rooted

Soil Type: Loess, Sedimentary

Elevation: 425 ft (125m)

Harvest Date: September 28th, 2022

Harvest Method: Hand Harvested

Brix @ Harvest: 23

Skin Contact: 12 days Chaptalization: None

Fermentation: Native/Indigenous Vessel: Neutral Hogs Heads

Elevage: 9 months Alcohol (by vol): 12.51%

M/L: Yes, Full, Native

Sulfur (so2): 22 mg/L Finished (ph): 3.63 Total Acidity: 6.2 g/L

Fining: None (Vegan)

Filtration: None Bottle Size: 750 ml

Closure Type: Agglomerated (10yr)

Bottled Dated: May 25th, 2023

Production: 48 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