

VINOUS OBSCURA

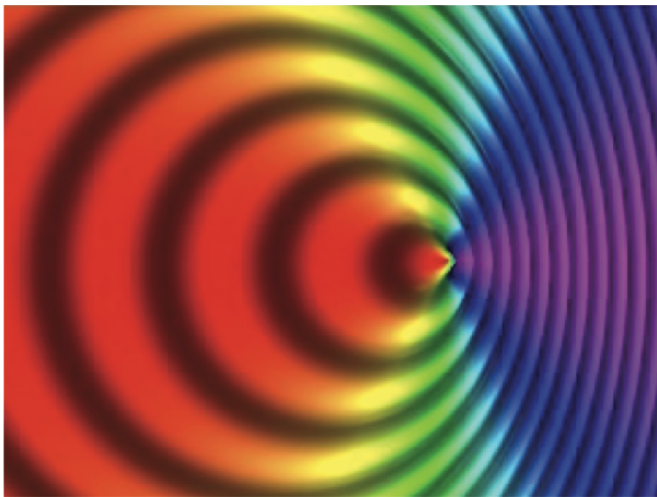
'RED SHIFT'

100% MALBEC

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

QUICK SUMMARY:

When a celestial object is moving away from us, the light from the object is known as redshift and when an object is moving towards us, the light from the object is known as blueshift. Astronomers use redshift and blueshift to deduce how far an object is away from Earth, the concept is key to charting the universe's expansion. Grown in a single vineyard in the Columbia Gorge, our "Red Shift" Malbec exhibits fruit notes that span the red horizon. Aged for 20 months in neutral French oak barrels and was bottled unfiltered (Vegan) and unfiltered. Wine is as mysterious as the universe. Label inspired by: dKOTA Music.



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ALL THE DETAILS I COULD THINK OF:

Vintage:	2022
Grapes:	Malbec
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:	October 4 th , 2022
Harvest Method:	Hand Harvested
Brix @ Harvest:	21.80
Skin Contact:	16 days
Chaptalization:	None
Fermentation:	Native/Indigenous
Vessel:	320L Hogshead Oak
Elevage:	20 months
Alcohol (by vol):	13.12%
M/L:	Yes, Full, Native
Sulfur (so2):	< 2 mg/L
Finished (ph):	3.53
Total Acidity:	7.2 g/L
Fining:	None (Vegan)
Filtration:	None
Bottle Size:	750 ml & 1.5 L
Closure Type:	Agglomerated (10yr)
Bottled Dated:	April 30 th , 2024
Production:	65 cases:
Release Date:	June 1 st , 2024

This wine was bottled in Mexican 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