

ROMI selects

CAMUNA CELLARS CITY GLOU

Camuna Cellars is a certified Kosher winery in Northeast Philadelphia run by Eli Silins. While working at Covenant Winery in California, Eli started Camuna as a side project that's since developed into a fully fledged space for experimentation in wine, cider, cyser, and mead production. The name Camuna is a riff on the Hebrew word for commune or community, which highlights Eli's interest in wine as a means of bringing people in. Since moving to Philadelphia, Eli has shifted gears to focus on locally grown east coast varietals (mainly hybrids) which support the area's sustainable agriculture and require less chemical intervention in the long run. All wines have been certified Kosher for Passover by Green Mountain Kosher.

VINTAGE: 2021

REGION: Outer Coastal Plain, NJ

GRAPES: Chambourcin

YEASTS: Ambient for carbonic half. Open top had corrective (certified Kosher) Uvaferm 43 restart yeast added during fermentation

MACERATION: 2 weeks

FERMENTATION VESSEL: Stainless steel, open top macro bin

AGING: 7 months in stainless steel

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: None for carbonic half, 20 ppm at crush for open top vessel

FARMING: Conventional IPM

ALCOHOL CONTENT: 11.2%

SOIL: Sassafras, sandy loam

VINE AGE: 4 years

TOTAL PRODUCTION: 79 cases

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