

# ROOM

selects

## CAMUNA CELLARS FELLOW FEELING

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: 54% Cayuga White,  
46% Marquette**

**YEASTS: Ambient**

**MACERATION: 2 weeks**

**FERMENTATION VESSEL: Stainless steel**

**AGING: 7 months in stainless steel**

**CLARIFICATION/FILTRATION: Unfiltered/  
Unfined**

**ADDED SO<sub>2</sub>: 20 ppm at crush**

**FARMING: Conventional IPM**

**ALCOHOL CONTENT: 12.2%**

**SOIL: Sassafras, sandy loam**

**VINE AGE: 4 years Cayuga White/6 years  
Marquette**

**TOTAL PRODUCTION: 61 cases**

**VOLUME: 750mL**

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