

ROOM

selects

CAMUNA CELLARS

THAT'S US/WILD COMBINATION

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: 2022

REGION: Outer Coastal Plain AVA

VINEYARD: Swedesboro, NJ

GRAPES: 58% Cayuga White, 42% Vidal Blanc

YEASTS: Ambient

MACERATION: 7 days on Cayuga whole cluster

FERMENTATION VESSEL: Stainless steel

AGING VESSEL: Neutral oak

CLARIFICATION/FILTRATION: Unfiltered/
Unfined

ADDED SO2: 20ppm at crush and bottling

FARMING: Conventional IPM

ALCOHOL CONTENT: 10.2%

SOIL: Sassafra, sandy loam

VINE AGE: 5 years

TOTAL PRODUCTION: 66 cases

Camuna Cellars that's us / wild combination

