



B R O C C E L L A R S | 2 0 1 3 C O U N O I S E

VARIETAL: 100% Counoise

VINEYARD: Eagle Point Ranch Vineyard

LOCATION: Mayacamas Mountain Range, Mendocino

ALCOHOL: 13%

TOTAL PRODUCTION: 800+ cases

WINEMAKER'S NOTES: As an essential component providing acidity to the heady red wines of the Southern Rhone or a pleasantly bright base for classic Provencal rosé, Counoise rarely receives the attention reserved for its more familiar blending partners. Harvested at 22 Brix, the Eaglepoint Ranch Counoise is always the last varietal to come into the winery. Displaying medium-sized berries on large clusters, it's also one of the heaviest. The Eaglepoint Ranch version of Counoise is different from what's typically seen from what little plantings there are in the rest of the state. Producing a medium-bodied wine from fruit that is usually used for blending. 100% destemmed fruit with native fermentation. Fermented in 5-ton, open top wood troniques. Punched down twice per day. Aged 10 months in used French oak barrels.

VITICULTURAL AREA: Eagle Point Ranch is located at 1,800 ft elevation on the Mayacamas Mountain Range. Planted in 2007 to roughly 4 acres from clonal material sourced from Tablas Creek. Soils are typically thin mountain soils but rich in iron - rocky with low yields. Farmed with no use of any pesticides or herbicides. Vineyard is CCOF.

At Broc Cellars, all of our wines are made using spontaneous fermentation, a process that means we only use native yeasts and bacteria that exist on the grapes in order to make wine. We don't add anything – this includes nutrients, yeast, bacteria, enzymes, tannins or other popular fermentation agents. Sulphur is a naturally occurring element in all wine, the amount found can vary. We add little to no SO₂, depending on the wine and style.