



BROC CELLARS | 2014 Counoise

VARIETAL: 100% Counoise

VINEYARD: Eaglepoint Ranch

LOCATION: Mayacamas Mountain Range - Mendocino

ALCOHOL: 13%

TOTAL PRODUCTION: 852

WINEMAKER'S NOTES: Harvested at 21.9 Brix, Counoise is always our last varietal to come into the winery. Displaying medium-sized berries on large clusters, it's also one of the heaviest. 100% destemmed fruit, fermented in 5-ton open top wood troniques. Aged for 10 months in old 600-1200L German oak casks. Counoise is mostly used as a blending varietal in the wines of the Southern Rhone. We initially were planning to blend it as well, but Eaglepoint Ranch's Counoise is unique from what's typically seen from what little plantings there are in the state. A medium-bodied wine with nice acid & white pepper on the finish.

VITICULTURAL AREA: Eaglepoint Ranch is located 1,800 ft elevation on the Mayacamas Mountain Range. Planted in 2007 to roughly 4 acres from clonal material at Tablas Creek. Soils are typically thin mountain soils but rich in iron. Rocky with low yields. Farmed organically.

All of our wines are made naturally, meaning no use of inoculated yeasts or bacteria. We use only native yeast to spark fermentation. We do not add any powdered tannins or enzymes. A minimal dose of SO₂ is added 4 weeks before bottling to some wines.