



B R O C C E L L A R S | 2 0 1 6 C O U N O I S E

VARIETAL: 100% Counoise

VINEYARD: Eaglepoint Ranch

LOCATION: Mayacamas Mountain Range - Mendocino

ALCOHOL: 13%

TOTAL PRODUCTION: 400 cases

WINEMAKER'S NOTES: Harvested at 22.5 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 fermenters and aged for 10 months in old 600L German Oak casks.

Counoise is mostly used as a blending varietal in 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, elegance and white pepper on the finish.

VITICULTURAL AREA: Eaglepoint Ranch is located at 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 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.

B R O C C E L L A R S

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