VARIETAL: 100% COUNOISE

VINEYARD: EAGLE POINT RANCH VINEYARD

LOCATION: MAYACAMAS MOUNTAIN RANCH, MENDOCINO, CA

ALCOHOL: 13.5%

TOTAL PRODUCTION: 500 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 neutral French oak barrels.

Counoise is mostly used as a blending varietal in the Southern Rhone. We initially planned to blend it for our first vintage, but Eaglepoint Ranch’s Counoise is unique from what’s typically seen in the few plantings that exist 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 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.