



2015 "Coucou" Counoise
Rancho Guejito Vineyard, San Diego County
25 cases produced



- ABV: 12.5%
- pH: 3.7
- TA: 0.52 g/100mL
- Vines planted in 2011 in San Pasqual Valley, in northeastern San Diego
- Vineyard soils: Visalia sandy loam
- Pick date: September 25, 2015
- Brix at harvest: 21°
- Hand-picked at sunrise
- Destemmed for native primary fermentation (14 days)
- Pressed to neutral French oak barrel after primary fermentation
- 6 months in barrel before bottling
- 40 ppm SO₂ added at crush and 20 ppm before bottling (the only additions of any kind)
- Unfined, unfiltered, not cold-stabilized
- Bottled March 24, 2016
- The Name: *Coucou* is a casual way to say "hello" or "hey there!" to friends in French. This Counoise is a fun and juicy light red wine meant to chill down and drink young. (Coucou, glou-glou!)
- Winemakers: Emily Towe & Jody Brix Towe
- Suggested Retail Price: \$25