



## 2016 “Uncontainable” Rosé of Cinsault Hagata Vineyard, San Diego County **75 cases produced**

- ABV: 10.9%
- pH: 3.6
- TA: 0.463 g/100mL
- Completely dry (Glucose/Fructose <0.1 g/L)
- Planted in 2010; vineyard located at Triple B Ranches in Valley Center
- Organically farmed (non-certified)
- Vineyard soils: Visalia sandy loam
- Elevation: 1,470 ft.
- Pick date: 8/26/16
- Brix at harvest: 19°
- Hand-picked at sunrise
- Lightly foot-trod; 5 hours on skins, then whole-cluster direct-to-press
- Native barrel fermentation for primary & malolactic
- 5 months in neutral French oak
- 20 ppm SO<sub>2</sub> pre-bottling (the only addition of any kind)
- Racked once before bottling
- Unfined, unfiltered, not cold-stabilized
- Bottled Jan. 31, 2017
- The Name: The Uncontainable: that which cannot be held captive. This delicious, dry pink returns from a new vineyard and new variety; it's one of only a few rosés currently being made from San Diego grapes.