



2017 “Uncontainable” Rosé of Cinsault
Hagata Vineyard, San Diego County
95 cases produced

- ABV: 12.5%
- pH: 3.49
- TA: 0.605 g/100mL
- Dry (Glucose/Fructose 0.3 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: 9/1/17
- Brix at harvest: 20.5°
- 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
- 15 ppm SO₂ pre-bottling (the only addition of any kind)
- Racked once before bottling
- Unfined, unfiltered, not cold-stabilized
- Bottled Jan. 24, 2018
- The Name: The Uncontainable: that which cannot be held captive. This delicious, dry pink is one of only a few rosés currently being made from San Diego grapes.