

j^o brix

wines



2018 “Uncontainable” Rosé of Cinsaut Hagata Vineyard, San Diego County 97 cases produced

- ABV: 11.5%
- pH: 3.6
- TA: 0.5 g/100mL
- Dry (Glucose/Fructose 0.3 g/L)
- Planted in 2010; vineyard located at Triple B Ranches in Valley Center
- Organically dry-farmed (non-certified)
- Vineyard soils: Visalia sandy loam
- Elevation: 1,470 ft.
- Pick date: October 2, 2018
- Brix at harvest: 20°
- Hand-picked at sunrise
- Lightly foot-trod; 4 hours on skins, then whole-cluster direct-to-press
- Native barrel fermentation for primary & malolactic
- 4 months in neutral French oak; full malolactic
- 18 ppm SO₂ pre-bottling (the only addition of any kind)
- Racked once before bottling
- Unfined, unfiltered, not cold-stabilized
- Bottled January 28, 2019
- The Name: The Uncontainable: that which cannot be held captive. This delicious, dry pink is farmed specifically to make rosé, and is one of only a few rosé wines currently being made from San Diego-grown grapes.
- Winemakers: Emily Towe & Jody Brix Towe
- Suggested retail price: \$22