



2019 “Uncontainable” Rosé of Cinsaut
Hagata Vineyard, San Diego County
110 cases produced

- ABV: 12.9%
- 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 1, 2019
- Brix at harvest: 21°
- Hand-picked at sunrise
- Lightly foot-trod; 4 hours on skins, then whole-cluster direct-to-press
- Native barrel fermentation for primary & malolactic
- 4.5 months in neutral French oak; full malolactic
- 15 ppm SO₂ pre-bottling (the only addition of any kind)
- Racked once before bottling
- Unfined, unfiltered, not cold-stabilized
- Bottled February 11, 2020
- 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