



**2021 "Coucou" Counoise**  
**Rancho Guejito Vineyard, San Diego County**  
**300 cases produced**



- ABV: 13.1%
- pH: 3.4
- TA: 0.6 g/100mL
- Dry (Glucose/Fructose 0.1 g/L)
- Vines planted in 2011 in San Pasqual Valley, in northeastern San Diego
- Organically farmed (non-certified)
- Vineyard soils: Visalia sandy loam
- Pick date: September 17, 2021
- Brix at harvest: 21.5°
- Hand-picked at sunrise
- Destemmed for native primary fermentation (14 days)
- Pressed to neutral French oak barrels after primary fermentation, completed ML
- 4 months in barrel before bottling
- SO<sub>2</sub>: 15 ppm before bottling (only addition of any kind)
- Unfined, unfiltered, not cold-stabilized
- Bottled January 12, 2022
- The Name: *Coucou* is a casual way to say "hello" or "hey there!" to friends in French. This Counoise, a French variety mostly used in Southern Rhône blends, 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