



2023 “Coucou” Counoise
San Diego County
127 cases produced



- ABV: 13.4%
- pH: 3.8
- TA: 0.54 g/100mL
- Vines planted in 2011 in San Pasqual Valley, in northeastern San Diego
- Organically farmed (non-certified)
- Vineyard soils: Visalia sandy loam
- Pick date: November 3, 2023
- Brix at harvest: 23°
- 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
- SO₂: 15 ppm before bottling (only addition of any kind)
- Unfined, unfiltered, not cold-stabilized
- Bottled March 9, 2024
- 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