

# WRITER'S BLOCK COUNOISE 2014

## VINEYARDS

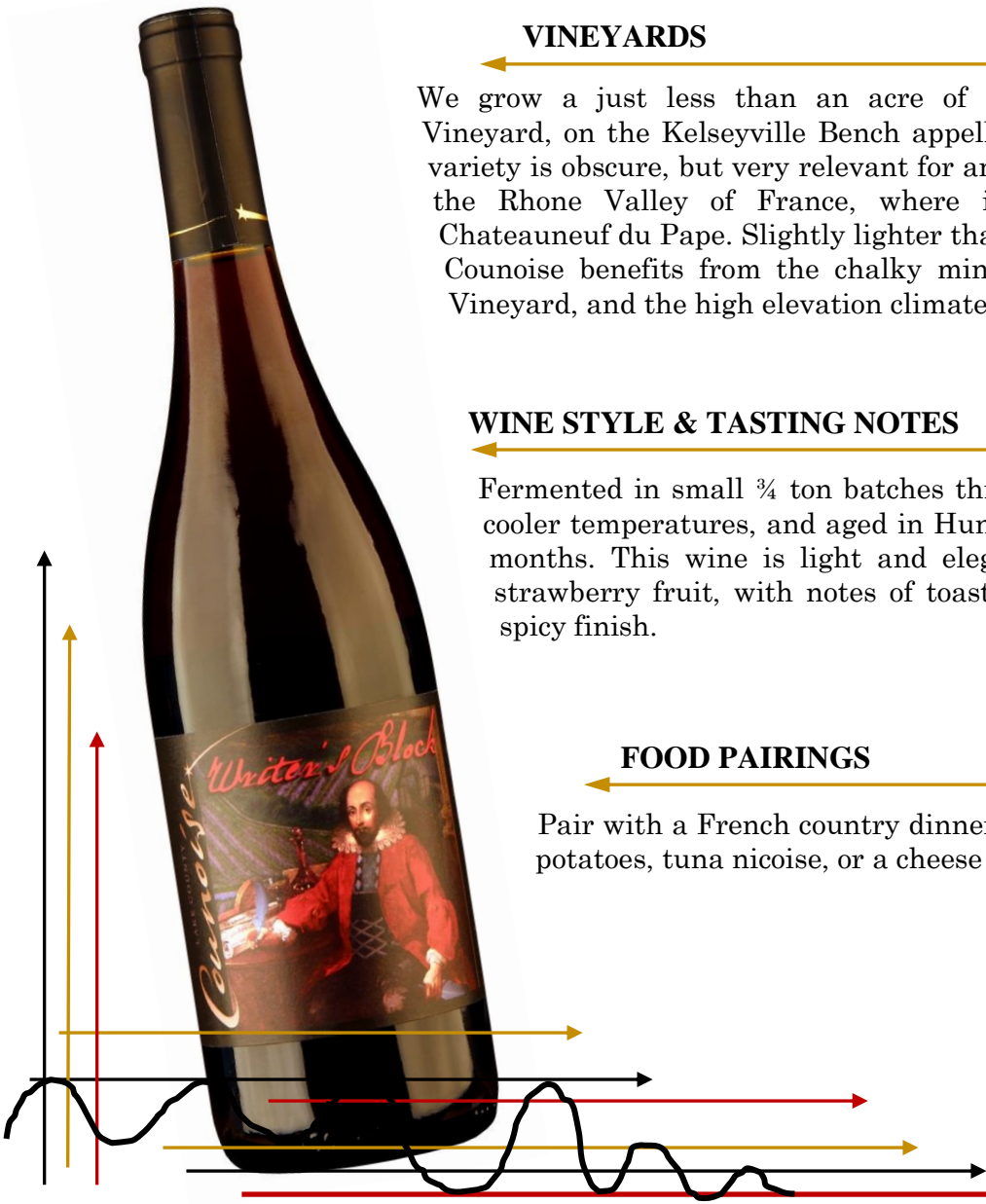
We grow a just less than an acre of Counoise at our Jacobsen Vineyard, on the Kelseyville Bench appellation in Lake County. The variety is obscure, but very relevant for any serious fan of wines from the Rhone Valley of France, where it is grown and used in Chateauneuf du Pape. Slightly lighter than Grenache in general, this Counoise benefits from the chalky mineral character of Jacobsen Vineyard, and the high elevation climate of Lake County.

## WINE STYLE & TASTING NOTES

Fermented in small ¼ ton batches this Counoise is fermented at cooler temperatures, and aged in Hungarian oak (15% new) for 8 months. This wine is light and elegant, full of raspberry and strawberry fruit, with notes of toasted hazelnut and a slightly spicy finish.

## FOOD PAIRINGS

Pair with a French country dinner of roasted chicken and red potatoes, tuna nicoise, or a cheese plate with honey, and nuts.



**ELEVATION** Avg. 1700ft **APPELLATION** Kelsey Bench, Lake County **HARVEST DATES** September 22<sup>nd</sup>, 2014 **ALCOHOL** 14.5% **BRIX** Average 24.3 **FERMENTATION** Average 21 days at 82°F **pH** 3.70 **TA** .70g/100mL **BARREL AGING** 8 months in French, American, and Hungarian oak; 15% new oak **VINE AGE** Avg. 13 years **YIELDS** 3-4 tons per acre **PRODUCTION** 180 cases