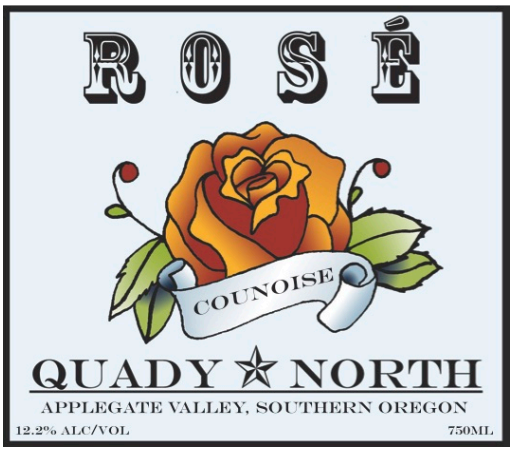
2017 Rosé of Counoise

Applegate Valley



Total Production: 250 cases
Release Date: March 2018
Suggested Retail Price: $19/bottle

Winemaker Notes: We in the Quady Family have always been vociferously pro-rosé. Get us in a room with some other oenophiles and we'll argue the virtues of rosé until we're politely asked to leave. Whether it is its unparalleled ability to refresh on a summer afternoon, or its versatility as a pairing with lighter fare, there are plenty of reasons to love rosé.

Several years ago we realized that in order to make a significant amount of really good Rosé in the Southern French style, we would need to *plant and grow for rosé*. We picked a few sites in the cooler Applegate Valley and planted them to traditional Southern French rosé varieties. Counoise was planted at a cool site in the Upper Applegate near the river with the idea that it would ripen late, maintain good acidity, and might make a good addition to our "GSM" Rosé. 2014 was the first harvest off of this vineyard and it was significantly larger than expected. For fun, we decided to make the Counoise on its own, in order to see what a "stand alone" Counoise rosé was like. After pitching the concept of an exclusive to Jeff Cox of PCC markets, we went for it.

Fruit Handling: The Counoise was picked in late October, destemmed, and combined with 10% Syrah picked from the Estate "Mae's Vineyard." We did this to raise the starting sugar and lower the acidity. The blending also served to stabilize color. Usually we chill and soak the lots on the skins overnight before pressing, but due to concerns with possible smoke precursors, we decided to press it whole cluster along with the destemmed Syrah.