



2016 COUNOISE

Horse Heaven Hills

Limited Release



TECHNICAL DATA

TA	0.46 g/100 ml
pH	3.87
Blend	98% Counoise, 2% Syrah
% Alcohol	16.2%
Cases Produced	456

VINTAGE

- The 2016 vintage experienced the best of both worlds with a hot spring and early summer, but also a cool fall season.
- Cooler temperatures in August and September, slowed down ripening and resulted in longer hang time for the grapes and the longest harvest on record in Washington State (August 15- November 15).
- Overall, 2016 saw very favorable growing conditions, producing wines with ripeness and elegance.

VINEYARDS

- Sourced from 100% Coyote Canyon fruit in Horse Heaven Hills AVA.
- The site's proximity to the river and strong wind patterns protect it from temperature extremes, allowing uniform ripening and excellent color development.

WINEMAKING

- Ripe grapes were destemmed and sorted with a cutting-edge grape receiving and sorting system designed to gently remove any green material from the grapes, allowing for pure varietal expression and soft mouthfeel.
- Daily gentle pumpovers were used to extract optimal flavor and color and minimize harsh tannins.
- Aged for 18 months in 100% French oak, 6% new.

TASTING NOTES

“Counoise (pronounced ‘coon-wahz’) hails from France’s Rhone Valley. Often used for blending, this year’s fruit was destined for bottling as a single varietal. It displays spice akin to Mourvèdre with tannins and berry expression similar to Grenache; an intriguing wine to expand the palate and delight the senses.”


KD Organ
Winemaker