

## 2010 McKinley Springs Counoise 164 cases

### Tasting Notes

One of the 13 permitted varieties of Chateauneuf-du-Pape, this delectable Counoise from McKinley Springs Vineyard was exceptional in the 2010 vintage.

Strawberry, tobacco, anise and black pepper flavors dominate the nose and palate. Rich spice and dark berry flavors provide a satisfying experience. Enjoy this wine all on its own or paired with grilled chicken, pork or salmon.



### Harvest Notes

**Vineyard:** McKinley Springs  
**Appellation:** Horse Heaven Hills  
**Varietals:** 86% Counoise / 14% Syrah

### Vineyards

McKinley Springs gives us some of the most intense wines we produce. Planted at 1,100 feet in elevation on Warden sandy silt loam soils with north south row orientation. Canopy is trained Vertical Shoot Positioning with the west side left to "flop" to protect the grapes from the hot afternoon sun. Shoot thinning and green thinning occur to ensure an even intense crop. Perhaps it is the elevation, or the soils, but this vineyard gives us some of the best balanced fruit we work with.

### Vinification

The fruit was hand harvested and transported to the winery in the early morning. The fruit was destemmed with no crushing. Inoculated fermentation was in open top with manual pigeage. Pressing occurred just before dryness and all wine was barreled in a blend of neutral French oak. This bottling contains 100% free run juice. A polish filtration preceded bottling. Barrel time of 12 months