

2019 Keep Counoise

Sierra Foothills, California

Winemakers Jack Roberts (Matthiasson Wines Assistant Winemaker) and Johanna Jensen (formerly with Scholium Project and Broc Cellars) have come together to create wines influenced by the old world with less ripe fruit, minimal manipulation and great ageability. In the vigneron tradition, they do much of the work themselves from vineyard to bottling. The crest on the bottle is of Beverstone Castle, an 11th century Norman stronghold in Gloucestershire, England where Jack's father was born and raised. All that remains of Beverstone today is what you see on our label — the moat and the tall 'keep', (from the middle english kype, or barrel) which was the defenders' last resort in a siege. It was also where they stored their most precious possessions, especially their wine.



NOTES & PAIRINGS

From the David Girard Vineyard in the Sierra Foothills, certified organically farmed. Made in the traditional carbonic method, 14 days of enzymatic fermentation and then a light foot tread to finish fermentation. This wine has no added SO₂ and was aged in neutral oak for 6 months before bottling. This is a delicate fruit forward wine, to be served chilled or cellar temperature. Native yeast fermentation, unfined/unfiltered.

ANALYTICS & PRONUNCIATION

PRODUCER: Keep
APPELLATION: Sierra Foothills
VINTAGE: 2019
GRAPE COMPOSITION: 100% Counoise
CLIMATE: Mediterranean-like with mild winters and warm and dry summers
SOILS: Decomposed igneous rock
MACERATION & AGING: Traditional carbonic method, aged in neutral oak for 6 months before bottling.
ALCOHOL: 12.5%

DANCH & GRANGER SELECTIONS

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