



2019 COLIBRI COUNOISE

The Counoise from Colibri has become a cult classic for Wine Club Members and lucky enthusiasts alike (those who can find it!). Not for lovers of big, dark, tannic wines, the Counoise is lithe, light in body, ultra-red fruit driven, and overtly spicy. What this wine lacks in richness it more than makes up for in perfume, agility and aromatic intensity. Reminiscent of great Cru Beaujolais (not nouveau!), enjoy this slightly chilled on a summer day or pair it with flavorful meats or even rich fish. Get it while you can!

Wine Name:	Colibri Counoise
Vintage:	2019
Release Date:	
Bottle Size:	750 ml
Cases Produced:	47 Cases, 6 Bottles & 12 Magnums
Varietals:	100% Counoise
Vineyards:	Colibri
Primary Fermentation:	Fermented in Open Top Fermenters for 8 days.
Aging Regime:	11 months Neutral Oak
Alcohol Content:	13.1%
pH:	3.51
TA (g/100mL):	6.5