

C O S A  
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*Cosa Obra celebrates the artistic nature of winemaking by focusing on small vineyard parcels and blending the resulting lots to create wines of seduction, power and grace.*

## SONOMA COAST 2017 Pinot Noir

### **Tasting Notes**

Garnet color in the glass. The nose opens slowly over time revealing aromas of dark cherry, spice, and tobacco. A full mid palate with flavors of black cherry, blueberry-pomegranate and cherry cola, spice, and adorned with toasty French oak in the background. Wellrounded, integrated tannins and texturally appealing with a soft and sleek mouthfeel.

### **Vineyard**

Certified California Sustainable Winegrowing (CCSW). The Sangiacomo Southern Sonoma Vineyard was first planted in 1974. The Sangiacomo Family is well known for growing ultra-premium Pinot Noir in Sonoma County. Select wineries source their fruit to make cooler climate Pinot Noir. We have always been enamored by Los Carneros, just South of downtown Sonoma.

### **Winemaking**

Picked in the darkness of the early morning hours, all grapes immediately subjected to rigorous hand sorting and refinement process. Whole berries are gently delivered to tank. Cold soaks last five to seven days, and fermentations are managed via a combination of delestage and pumpovers. Extended maceration ranging from three to four weeks fine-tuned tannin profiles, allowing us to perfect mouth feel and wine complexity. This wine was aged 15 months in 100% French oak, 60% new.

### **Analysis**

Appellation: Sonoma Coast, Sonoma County (Los Carneros)

Vineyard: Sangiacomo Vineyard, Southern Sonoma

Varietal Composition: 100% Pommard Pinot Noir

Aging: 15 Months in 100% French Oak, 60% New

pH: 3.9 TA: 5.7 g/L

Alcohol: 14.1%

