

C O S A
O B R A

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.

2009 Proprietor's Blend Sonoma County Red

Vintage

The 2009 vintage started off brilliantly with a dry spring and bud break in late March to early April. The season progressed quickly with warm weather through July and August encouraging rapid veraison (color change). Harvest started early and we picked in early October due to warming weather.

Vineyards

Our fruit was sourced from Ray Teldeschi Vineyards in the Dry Creek Valley, Greywacke Vineyard in the Russian River Valley, and Dry Stack Vineyard in the Bennett Valley. Yields ranged from 1.5 to 2.5 tons/acre. Composed Syrah and Grenache, with a diverse range of carefully selected rootstocks and clones.

Winemaking

Grapes were picked in the darkness of the early morning hours, and immediately subjected to rigorous hand sorting and refinement process. Cold soaks lasted five to seven days, and fermentations were managed via a combination of delestage and pumpovers. Maceration ranged from three to four weeks allowing us to perfect mouth feel and wine complexity.

Winemaker Tasting Notes

The 2009 Cosa Obra Proprietary Red offers a heady nose of blackberry, blueberry, black pepper and a hint of earth. Impressively rich, balanced and structured, this wine showcases intense dark fruit with a long finish of berries and spice.

Analysis

Alcohol: 14.9%
Varietals: 80% Syrah, 20% Grenache
Aging: 20 Months in 100% French Oak, 40% New
pH: 3.7 TA: 6.0 g/L
Bottled: June 2011, Released: June 2012
Production: 238 cases
Suggested Retail: \$40

