

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 2018 Pinot Noir

Every vintage is certainly distinct, and 2018 was no exception. Harvest seemed like a walk in the park... and over the years sometimes these "smooth" vintages need in a little more time to express themselves. We let our 2018 rest in barrel a little longer, and embellished it with more new French oak. This bottling while cellaring repeatedly impressed, and showed to be harmonious and full on the palate during every tasting. A little more structured and fragrant than our previous vintage, but definitely ready to go and worthy of splashing around. It's just now just begging to shine!

### **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.

### **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 18 months in 100% French oak, 70% new.

### **Analysis**

Appellation: Sonoma Coast, Sonoma County (Los Carneros)  
Vineyard: Sangiacomo Vineyard, Southern Sonoma  
Varietal Composition: 100% Pommard Pinot Noir  
Aging: 18 Months in 100% French Oak, 70% New  
pH: 3.8 TA: 5.7 g/L  
Alcohol: 14.1%

