

C O S A
O B R A

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2008 COSA OBRA, Proprietor's Blend (Red)

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. Owner Gregory Hayes, and Consulting Winemaker Kent Humphrey have come together to form a team with over two decades of experience in the wine industry and a passion for unique and outstanding wines.

Vintage

The 2008 vintage started off brilliantly with a dry spring and bud break in late March to early April. Frost and cool fog during bloom kept yields low. 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 the heat wave.

Vineyards

Fruit was sourced from Ray Teldeschi Vineyards in the Dry Creek Valley, Windsor Oaks Vineyards in the Russian River Valley, as well as Greywacke Vineyard in the Russian River Valley, in which yields are maintained at sparse levels, ranging from 1.5 to 2.5 tons/acre. The wine is composed of small batches from many of the best blocks of Syrah and Grenache, representing 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. The whole berries were gently delivered to tank. Cold soaks lasted five to seven days, and fermentations were managed via a combination of delestage and pumpovers. Extended maceration ranging from three to four weeks fine-tuned our tannin profiles, allowing us to perfect mouth feel and wine complexity. The wine was aged in 50% new French oak and 50% neutral oak for twenty months.

Winemaker Tasting Notes

The 2008 Cosa Obra Proprietary Red offers a heady nose of blackberry, blueberry, black pepper and a hint of earth. Impressively rich, yet balanced and structured, this wine showcases intense dark fruit with a long finish of berries and spice.

Analysis

Ideal Serving Temperature: 57 - 62°

Alcohol: 15.3%

pH: 3.9

TA: 5.9 g/L

Bottled: June 2010, Release: Spring 2011

Production: 194 cases

Suggested Retail: \$40