

C O S A
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2010 COSA OBRA, Sauvignon Blanc (Sonoma Coast)

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

2010 was a trying year if you are a grape grower, but an awesome year if you are a winemaker. The fruit that came in was unbelievable. The long cool growing season of 2010 allowed great acid retention in the fruit and extended time for flavor development without the higher sugar levels associated with warmer growing conditions. The warm weather in October was timed perfectly to bring the fruit to the needed ripeness levels.

Vineyard

Fruit was sourced from Hummingbird Hill Vineyard in the cool, windy hills of the Sonoma Coast, in which yields are maintained at low levels, ranging from 1.5 to 3 tons/acre. The wine is composed of two small batches of carefully selected Clone 1 and Musque.

Winemaking

Grapes were picked in the early morning hours, and went immediately to press and chilled to preserve freshness. The grape juice was immediately inoculated with yeast and nutrients to finish the primary fermentation in tank and hand selected French Oak barrels at carefully controlled temperatures.

Winemaker Tasting Notes

This complex, rich Sauvignon Blanc showcases powerful aromas of key lime, lemon and peach, followed by a lively tropical and citrus palate of lemon, mango and papaya. Pure, graceful and fresh, it's perfect for tapas style dining or savory snacks like olives and hard cheese.

Analysis

Ideal Serving Temperature: 45 - 50°

Alcohol: 14.1%

pH: 3.4

TA: 6.2 g/L

Bottled: January 2011

Release: Spring 2011

Production: 280 cases

Suggested Retail: \$24