

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.

SONOMA COUNTY

2011 Proprietor's Blend

Vintage

Harvest started earlier this year. The fruit came in more elegant and spicy with lower-than-normal alcohol levels than in previous vintages. The Syrah and Grenache we harvested was not ready before the early storm but the thicker skinned grapes withstood the rains. Across the board, yields were down but the quality came though at harvest.

Vineyards

The fruit was sourced from blocks of Syrah and Grenache from Ray Teldeschi Vineyards in the Dry Creek Valley, and Atoosa's Vineyard Syrah in the Russian River Valley.

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 20 months in 100% French oak, 35% of which was new.

Winemaker Tasting Notes

The 2011 Cosa Obra Proprietary Red offers a heady nose of blackberry, blueberry, black pepper and a hint of earth, reminiscent of Northern Rhône. Impressively rich yet balanced and structured, this wine showcases intense dark and red fruit with a long finish of spice.

Analysis

Appellation: Sonoma County

Vineyards: Ray Teldeschi, Atoosa's Vineyard

Varietal Composition: 90% Syrah, 10% Grenache

Aging: 20 Months in 100% French Oak, 35% New

pH: 3.79, TA: 5.9 g/L

Alcohol: 14.5%

Bottled: Summer 2013

