

C O S A  
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## 2011 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**

The long cool growing season of 2011 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. The fruit that came in was fantastic!

### **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 Sauvignon Musqué.

### **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 neutral 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: 13.9%

pH: 3.35

TA: 6.7 g/L

Production: 313 cases

Suggested Retail: \$24