

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

2012 Proprietor's Blend

Tasting Notes

The 2012 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 berries and spice.

Vineyards

Our fruit was sourced from many of the best blocks of Syrah and Grenache from Ray Teldeschi Vineyards in the Dry Creek Valley, and Atoosa's Vineyard in the Russian River Valley. Yields were maintained at lower levels for increased quality, ranging from 1.5 to 2.5 tons/acre.

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

Analysis

Appellation: Sonoma County

Vineyards: 66% Ray Teldeschi (Dry Creek),

33% Atoosa's Vineyard (Russian River Valley)

Varietal Composition: 80% Syrah, 20% Grenache

Aging: 15 Months in 100% French Oak, 35% New

pH: 3.77 TA: 6.0 g/L

Alcohol: 14.5%

Bottled: Spring 2014

