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 COAST

2018 Rosé of Pinot Noir

Vineyard:

Certified California Sustainable Winegrowing (CCSW). The Sangiacomo Southern Sonoma Vineyard was first planted in 1974. The Sangiacomo Family is a well known grower of ultra-premium Pinot Noir grapes in Sonoma County. We have always been enamored by the Los Carneros climate just South of town of Sonoma and thrilled to work with these amazing grapes.

Tasting Notes:

Light salmon in color, with aromas of watermelon, cranberry, orange rind, and fresh spring flowers leap from the glass. The palate offers notes of peach, strawberry, and melon, with an intriguing note of fresh basil and pomegranate. Though packed with fruit, our Rosé finishes dry, with a nice balanced finish. Drinking beautifully now, and will continue to develop further,

Winemaking:

Composed of 100% Pinot Noir made in a Saignée method which captures the essence of the fruit. Fermented in neutral barrels, allowing the delicate fruit to express its unique varietal character.

Pair With:

Light salads, light pasta and rice dishes, especially with seafood, raw and lightly cooked shellfish and grilled fish and goats' cheeses. Perfect for warm weather drinking.

