

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

2017 Rosé of Pinot Noir

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. This wine is drinking beautifully now, and will continue to develop further in the coming months.

Winemaking

Our Rosé is composed of 100% Pinot Noir from Sangiacomo Vineyard in the Carneros AVA. We chose a Saignée method which captures the essence of the fruit just after harvest. We ferment in neutral barrels, allowing the delicate fruit to express its varietal character.

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. Many wineries throughout the county and state source their fruit to make exceptional Pinot Noir. We have always been enamored by the Los Carneros climate just South of town of Sonoma and thrilled to work with this amazing grower.

Analysis

Appellation: Sonoma Coast (Los Carneros)

Vineyard: Sangiacomo Vineyard

Varietal Composition: 100% Pommard Pinot Noir

pH: 3.55, TA: 6.3 g/L

Alcohol: 14.1%

