

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 Sauvignon Blanc

Tasting Notes

This enticing Sauvignon Blanc offers aromas of white peach, cantaloupe, and orange blossom complemented by bright citrus, lemon curd and zest. Tropical flavors of kiwi, pineapple, lemon, mango and papaya introduce a rich palate and a persistent mineral finish. A great aperitif, this pairs nicely with just about any seafood dish, and is a great companion with hard cheeses.

Vineyards

Sourced from a small artisan grower located in the eastern slope of the Sonoma Valley known as Fallenleaf Vineyard. The grapes grown at this site possesses a unique tropical varietal characteristic, which has become synonymous of the style of Sauvignon Blanc we produce.

Winemaking

Grapes were picked in the cool early morning hours, and immediately to press the delicate fruit and chilled to preserve freshness. The juice is immediately inoculated with yeast and nutrients to complete primary fermentation in tank, with the addition of neutral French Oak barrels to add complexity.

Analysis

Varietal: 100% Sauvignon Blanc Clone 1 and Sauvignon Musqué
Appellation: Sonoma Coast
Vineyard Location: Fallenleaf Vineyard
pH: 3.25, TA: 6.9 g/L
Alcohol: 14.2%

