

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 2022 Pinot Noir

### **Tasting Notes**

Generously packed with exotic cassis, black cherry, cola and plum flavors knitted together in a creamy, velvety texture. Offers a persistent, well-defined structure and is wonderfully balanced. More structured and fragrant than previous vintages. Prime drinking from 2024 to 2032.

### **Winemaking**

Harvested from a small block of Pinot Noir in the Russian River Valley region of the Sonoma Coast. Yields were maintained at lower levels for increased quality, ranging from 3 to 5 tons/acre. A small percentage of whole cluster in fermentations with punch downs and pump overs to enhance color, character, and fine tannins. Aged in 65% new French oak for 18 months. The result is a generous mouthful of rich, complex Pinot Noir, with nice layering, finishing with delightful notes of spice.

### **Vintage**

Warm temperate days and cool nights set the stage for ideal ripening during the growing season. Harvest came in the early morning during the coolest part of the day to preserve the delicate flavors and balance. Attention to detail allowed the vines to develop to their full potential making for an exceptional vintage.

### **Analysis**

Appellation: Sonoma Coast (Russian River Valley)

Varietal Composition: 100% Pinot Noir

Aging: 18 Months in 100% French Oak, 65% New

pH: 3.65 TA: 6.0 g/L

Alcohol: 14.2%

