



We are excited to return to Cohn Vineyard, the source of Kosta Browne's first Pinot Noir. Located off Westside Road outside Healdsburg, the historic vineyard was planted in 1970, making it one of the oldest Pinot Noir vineyards in the Russian River area. The vineyard is part of a 55 acre ranch purchased in 2003 by Benovia owners Joe Anderson and his wife, Mary Dewane. This beautiful site is framed by redwood forests and incredible vistas of the Russian River Valley.

The iron-rich clay-loam soils are sometimes referred to as 'Terra Rosa' soils for their intense red color. Josephine series loam soils are mixed with quartz and cobblestones which give the wines from this site an intense minerality. In 2009, Benovia transitioned to organic viticulture and have seen tremendous improvements in the health of the soil and the dynamism of the vines.

In 2012, we were generously offered two tons of fruit from this highly coveted vineyard. We have a wonderful relationship with the Anderson family and are honored to again work with their prized vineyard.

**AROMATICS:** Rich raspberry and cherry laced with creamy vanilla, white pepper, cola and a touch of mushroom.

**ON THE PALATE:** The wine exhibits juicy raspberries, cherry and sweet spice with an elegant, deep structure. The midpalate runs deep with plum and ripe, black cherry finishing with lingering vanilla, cola and wild strawberries. The wine is deep and continues to evolve in the glass.

FALL RELEASE

## COHN VINEYARD PINOT NOIR 2012

### VINEYARD DETAILS

**BLOCKS/CLONES USED IN THE BLEND**  
828

**VINEYARD ORIENTATION**  
East/West

**TRELLISING TYPE**  
VSP

**SOIL TYPE**  
Josephine Loam with 'Terra Rosa' iron oxide surface.

### PRIMARY FERMENTATION DETAILS

**HARVEST DATES**  
September 14, 2012

**COLD-SOAK TIME**  
4 days

**FERMENTATION TIME**  
9 day average

**NUMBER OF PUNCH-DOWNS  
PER DAY**  
1-2

**TYPE/SIZE OF  
FERMENTATION VESSEL**  
1-ton bins

**TYPE OF FERMENTATION APPLIED**  
100% destemmed

### BARREL PROGRAM

**PERCENTAGE OF  
NEW FRENCH OAK**  
33%

**BARREL AGING**  
16 months

### FINISHED WINE DETAILS

**ALCOHOL**  
14.3%

**pH**  
3.63

**TITRATABLE ACIDITY**  
5.8 g/L

**BOTTLING DATE**  
January 7, 2014

