

SINGLE VINEYARD WINE
2013 COHN VINEYARD

The source for our first ever Pinot Noir

VINEYARD DETAILS

Clone	828
Orientation	East/West
Trellising	VSP
Soil	Josephine Loam with iron-rich 'terra rossa'

TECHNICAL DETAILS

Harvest	September 14, 2013
Fermentation	1-ton bins / 4 day cold soak / 9 day ferment / 100% de-stemmed
Oak	57% new French oak / 16 months
Alcohol	13.4%
PH	3.68
Titrateable Acidity	7.7g/L
Bottling Date	January 12, 2015

TASTING NOTES

Nose: Rich raspberry, cherry, creamy vanilla, white pepper, cola and earth.

Mouth: Juicy raspberry, cherry sweet spice. Deep plum and ripe black cherry mid palate with vanilla, cola and wild strawberries.

FACTS OF NOTE

FARMING
Organic

HISTORY
**One of the oldest
Pinot vineyards
in the region**

SOIL
**Iron-rich
'terra rossa'**

One of the oldest Pinot vineyards in Sonoma County, Cohn is small but perfectly formed, tucked up near Healdsburg off West Side Road. Michael first worked with Cohn fruit in 2000, upon the recommendation of friend and mentor John Farrington. John had worked with the vineyard during his time at Williams-Selyem and we've been lucky to have some Cohn in our cellar off and on these past 15 years. Owner Joe Anderson and his team are kind enough to let us continue this relationship today.

The soils at Cohn are very special. A mixture of Josephine loam, iron-rich clay-loam, quartz and cobblestones, they lend the wine a significant mineral and spice component.

