

B. Kosuge Wines

Sonoma Coast Pinot Noir 2017

*A*fter a 3-day cold soak, the Pinot Noir warms up naturally over 3 more days to begin fermentation. A late season heatwave meant that a blend of the Hirsch and Habitat vineyard fruit sources would yield a brighter, fresher wine than each of them kept with their individual vineyard designation. Bottled after about 10 months in barrel.



SOURCE	Hirsch and Barlow Homestead Vineyards
VINIFICATION	3-Day cold soak before fermentation
AGING	Old Oak
PRODUCTION	175 cases

