

# *B. Kosuge Wines*

## *Carneros Pinot Noir 'The Shop' 2016*

After a 3-day cold soak, the Pinot Noir warms up naturally over 3 more days to begin fermentation with native yeast and 40% whole cluster. The vines in The Shop Vineyard are planted slightly closer together to keep the grapes cool and preserve flavor and freshness with prevention of heat damage or dehydration. With a combination of both pumpovers and punchdowns, the wine sees both concrete and oak - 15% of which is new.



SOURCE The Shop Vineyard

VINES Clones 115, 777, 459 planted in 2000

VINIFICATION 3-Day cold soak fermented with about 40% whole cluster using native yeast.

AGING 50% concrete, 50% oak (hogshead and 228-liter barrels), 15% new oak

PRODUCTION 299 cases

