



KOKOMO WINERY

SONOMA COUNTY, CA



2014 Cuvée, Sonoma County

Varietal: 35% Merlot, 24% Cabernet Sauvignon, 20% Malbec, 16% Grenache, 5% Petite Sirah
Appellation: Sonoma County
Harvest: September-October 2014
Fermentation: Tank/Open-top fermenters
Barrel Aging: 11 months, 20 % new oak
Alcohol: 14.1%
Price: \$26

Vineyard Description:

This Kokomo Cuvée is a unique blend of vineyards and varieties from across Sonoma County. Sonoma County is quickly becoming recognized as one of the premier wine grape regions of the world. Stemming from its close proximity to the coast, the County has very diverse micro-climates and a wide range of soil types. We scour the County for vineyards of distinction to showcase the versatility of the area.

Winemaker Notes:

This blend is primarily made up of fruit that is grown by our 4th generation grower and partner, Randy Peters. It is framed by a sturdy structure of Bordeaux varieties and accented with a touch of the Rhone to bring out depth, spice and individuality. The main goal for this blend was to make a beautiful food wine that is complex, balanced, and easy to drink.

Winemaker's Quote:

"My Cuvée is an opportunity for me to use the entire spice rack of my cellar and put together a blend that is consistent with what the vintage gave me."