

KOKOMO



WINERY



2018 Cuvée, North Coast

Varietal: 50% Syrah, 26% Grenache, 10% Zinfandel, 9% Carignan, 5% Petite Sirah

Appellation: North Coast

Harvest: September-October 2018

Fermentation: Tank/Open-top fermenters

Barrel Aging: 11 months, 20% new oak

Alcohol: 14.2%

Vineyard Description:

Kokomo Cuvée is a focused blend that is inspired by the wines of Châteauneuf-du-Pape. Fifty percent of this blend (comprised of Grenache, Zinfandel, Carignan, and Petite Sirah) is made up of fruit from Tollini Vineyard, which is owned and farmed by third generation farmer Alvin Tollini. The vineyard is located in Redwood Valley AVA of Mendocino, and is 100% dry-farmed. The other half of this blend is Syrah that is located in the cool-climate Sonoma Coast appellation, and provides a richness on the palate and a distinctive white pepper character that the varietal (at its best) is known for.

Winemaker Notes:

The art of blending in winemaking can lead to some of the most complex, interesting, and artistic wines. We tend to look at the Old World for inspiration in these blends, but our main objective is to have a wine with many layers and intricacies that harmonize together into a seamless and delicious wine.