

**Producer** Cobb Wines  
Occidental, California 94565 (USA)  
**Panelist** Ross Cobb

# COBB

W I N E S

This tiny brand was established in 2001 by Ross Cobb and his parents to produce estate wines from the family's pioneering Coastlands Vineyard, and from a few tiny non-estate vineyards scattered between Bodega and Sebastopol. Coastlands had been a pioneering project to test the viability of cool-climate viticulture in what has come to be called "the true Sonoma Coast"—on the first and second ridges from the Pacific—and the ability of these ridges to give Pinot Noirs of great complexity and elegance. Even a good year, Cobb's total production rarely tops 13,000 bottles; the "true coast" is not always an easy place to grow grapes!

### 2017 Vonarburg Vineyard Riesling

#### VINEYARD CHARACTERISTICS

<b>Vineyard</b>	Vonarburg
<b>Soils</b>	Sandy, clay loam
<b>Region</b>	Anderson Valley AVA
<b>Average vine age</b>	12 years
<b>Size of Site</b>	
<b>Elevation</b>	600'
<b>Aspect</b>	South
<b>Slope</b>	Medium
<b>Clones</b>	Geisenheim 239 & 198
<b>Roostock(s)</b>	3309
<b>Row Orientation</b>	North-South
<b>Vine spacing</b>	4' x 8'
<b>Yield/acre</b>	

#### HARVEST

<b>Harvest Date(s)</b>	October 1, 2017
<b>Typical/early/late?</b>	Early
<b>Harvest Brix</b>	23.0 Brix

#### CHEMISTRY

<b>Alcohol %</b>	13.50%
<b>Residual Sugar (g/L)</b>	4.5 g/L
<b>pH</b>	3.17
<b>Acidity (g/L)</b>	6.3 g/L

### 2016 Diane Cobb Coastlands Vineyard Pinot Noir

#### VINEYARD CHARACTERISTICS

<b>Vineyard</b>	Coastlands
<b>Soils</b>	Uplifted marine sedimentary-sandy, clay loam with blue shale
<b>Region</b>	Sonoma Coast AVA
<b>Average vine age</b>	29 years
<b>Size of Site</b>	15.26 acres
<b>Elevation</b>	1150'
<b>Aspect</b>	West
<b>Slope</b>	Medium
<b>Clones</b>	50% Jackson 16 & 50% blend of 18 other clones
<b>Roostock(s)</b>	Own, 101-14, 5C, 3309
<b>Row Orientation</b>	North-South
<b>Vine spacing</b>	6' x 9'
<b>Yield/acre</b>	

#### HARVEST

<b>Harvest Date(s)</b>	September 9, 2016
<b>Typical/early/late?</b>	Very early
<b>Harvest Brix</b>	22.5 Brix

#### CHEMISTRY

<b>Alcohol %</b>	13.00%
<b>Residual Sugar (g/L)</b>	0 g/L
<b>pH</b>	3.41
<b>Acidity (g/L)</b>	7.1 g/L