



B. Kosuge Wines

2013 Sonoma Coast Pinot Noir

Like 2012, 2013 was one of those rare vintages when quality and quantity were not mutually exclusive. I had, for the second year in a row, enough wine that I could “cherry pick” the best barrels for the Habitat and Hirsch bottlings and still have some good wine leftover to bottle at a lower price point, which is exactly what I did. Seven barrels were left out of the top tier, about two thirds of it from Hirsch and the other third from the two vineyards that comprise The Habitat. As it turns out, all of the new oak from the three lots went into this blend, so there is a nice punch of toasty oak, if you like that sort of thing. The 2013 Pinots in general were slow to open up and show themselves, particularly in the aromatics, and less opulent on the palate than the 2012 Pinots, giving them more of a “classic” structure. Good with food, I think, and the pricing on this wine makes it a good restaurant wine, as well as a worthy accompaniment to your daily table. No need for a lot of reverence here.

The aromatics tend towards spice and cherry, and are fairly subtle. On the palate, one would not call this wine a fruit bomb. Its charms are less obvious; a little grip on the finish keeps the wine lively and the flavors are an interesting mix of fruit and savory. Like all my wines, it likes a little air.

2013 Sonoma Coast Pinot Noir \$30/bottle