



## *B. Kosuge Wines*

### **2013 "The Habitat" Sonoma Coast Pinot Noir**

By 2013, the effects of the ongoing drought were starting to take a toll on the vines. Shoot growth was weaker, and while the 2013 crop was larger than average and early, in many parts of the north coast, if one was not conscientious about fruit thinning, the vines struggled to fully ripen the extra fruit. It was definitely a year to do right by the vines, and not ask too much of them.

Across the board, the 2013 Pinots were more tannic and less showy than their 2012 counterparts, particularly when they were young. Slower to show themselves. In fact, it is only as I write this, more than two years after the harvest, that I have a really good read on the wines. Interestingly, wines that seemed introverted and awkward at bottling time and for a year after are now opening up to be some of the purest, prettiest and classiest wines I have ever made. Particularly the 2013 Habitat. I would not have predicted this to be the case during the harvest of 2013.

Like 2012, the 2013 Habitat is comprised of fruit from two of Paul Sloan's vineyards—Baranoff and Barlow Homestead. I selected the best barrels from each lot for this bottling and very little of the new oak made it into the top tier. It was by far the most expressive of my 2013 Pinot Noirs when young and this is still the case. Now, two and a half years after the vintage, the wine is singing. Pure Pinot Noir aromas with a touch of flowers and herbs from use of whole clusters in the fermentation are matched by a juicy mid palate and great length. It's full of energy as well, fresh and vibrant. You can probably tell that I like this wine a lot!

I don't worry too much about ageability with my wines—I figure if I did everything correctly they will have enough life to last for a while, and whether that is 10 years or 20, I don't care. It will be whatever is natural for the vintage and the vineyard. Having said that, I think the 2013 Habitat has a long, happy life ahead of it. If you open it young, give it some air. My wines always like to breathe a little after opening. 100 cases.

