



*B. Kosuge Wines*

2005 THE SHOP  
CARNEROS PINOT NOIR

This is the story behind The Shop, and its prosaic name: Some years ago I worked at Saintsbury in Carneros. During that time I got to know a group of guys who worked for a company called Walsh Vineyards Management. They farmed all the estate vineyards (excellently, I might add) and I made a pest of myself by asking questions and generally trying to pick their brains as much as possible in order to improve my knowledge, and better understand the wines from those vineyards.

A few years later, two of these same men, Brian Shepard and Tim Rodgers, (who have since bought the company), planted a small vineyard next to their vineyard equipment shop. This spot is a hub of activity for both the managers and the field workers; you will often see dusty pickups come and go, tractors lined up in neat rows awaiting the next harvest, various devices that till the soil, mow down cover crops, and so forth, plus a vegetable garden where the field workers raise peppers, tomatoes, corn and sometimes even chickens and goats. Kind of a micro-cosm of good old honest work, or so it seemed to me.

Now, since I had spent most of my career making Carneros Pinot Noir, I was eager to test the waters outside of the appellation. But I couldn't resist the down to earth charms of "The Shop" and the fact that my highly skilled but not glamorous friends were growing these grapes. So I agreed to buy the grapes, and have dedicated the wine to all that the shop embodies—the real work of growing winegrapes.

About the 2005 Shop: The first job of this wine, like all my wines, is for it to taste like what it is. Pinot Noir. And, of course, it must show something of where it is grown, in this case - Carneros. It isn't super ripe or heavily extracted, has a modest dose of French Oak. Those who know the 2004 will note that the 2005 version is a bit darker and more brooding, with some spice and smoke in the background. It shares with the 2004 a lusciousness and fruitiness on the palate that I like quite a bit. If you are the patient type, it should reward laying down for awhile, but it does not need a lot of time to open up. 540 cases this year.