



2009 RED

COQUILLE D'OC

(cock-y dock)

Vintage

2009

Grape Variety

40% Grenache

40% Syrah

15% Mourvedre

Yeild

Grenache 50 hl/ha

Syrah 60 hl/ha

Mourvedre 60 hl/ha

Alcohol

14.5% Vol.

Residual Sugar

0.7 g/l

Total Acidity

3.20g/l H₂SO₄

Pressing Process

In all cases, the free run juice from the grapes was kept separate from the pressings.

Fermentation

The juice of each varietal was macerated and went through primary and malolactic fermentation in temperature controlled stainless steel tanks.

Oak Maturation

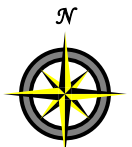
The Syrah aged in one-year-old, medium toast, French and American oak barrels for a period of six months.

Storage

This wine remained in temperature-controlled stainless steel tanks until bottling in January 2011, and in an air-conditioned bottle storage thereafter.

Tasting Notes

Aromas of rosemary and thyme with black fruit and spicy pepper. Soft round tannins and a rich mouth-feel make for excellent structure and length.



41 North Imports, Ltd.