



Coturri Winery

Tony Coturri is a 3rd generation California wine and cider maker, a Jazz aficionado, a motorcycle enthusiast and an outspoken advocate of natural winemaking. The Coturri winery has never, and will never, use grapes treated with pesticides, fungicides or herbicides.

For over thirty-five years he have been stewarding terroir-driven wine on Sonoma Mountain, above the tiny hamlet of Glen Ellen, in Sonoma County. Their small family estate vineyard is comprised primarily of Martini Monte Rosso Zinfandel clones on phylloxera resistant St. George rootstock. The vineyard is dry farmed and head pruned in the traditional Italian goblet style.

Their grapes are never treated with pesticides, fungicides, or herbicides.

Tony only uses Indigenous yeast.

Tony only uses neutral oak cooperage.

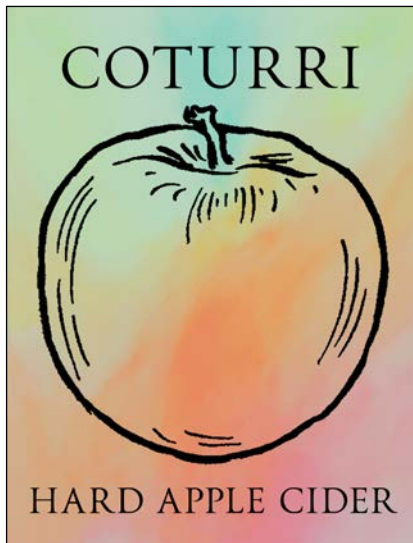
Tony does not fine or filter.

Tony does not use SO₂ at any point of the winemaking process.

No additions or manipulations of any kind are made.

Tony believes that his wines are a testament to the longevity potential of wines made naturally.





Pet'Nat Cider, 2016/7

APPLES 100% organic Granvenstein apples sourced from West of Sebastopol, in West Sonoma County, California.

FERMENTATION 50% 2016 aged still cider and 50% 2017 cider, still fermenting

BRIX 2.25

SULFITES No Sulfites added, with only naturally occurring sulfites present.

BOTTLED On site, by hand

ALCOHOL CONTENT 7.2°

SERVING TEMPERATURE Chilled below 38°F
Open cap slowly to relieve pressure before opening to prevent pluming of ceiling



Albarello 2016

GRAPES 40% Carignan rosé, 40% Syrah with 24 hours skin contact before pressing and 20% last pressed Carignan

CULTIVATION Organic, 'goblet' pruned vines

HARVEST Grapes selected on the vine, hand-picked and placed in cases

VINEYARD Mendocino County, Organic Certified, Fully Biodynamic practices.

VINIFICATION Natural vinification in vats by spontaneous fermentation (native yeast).

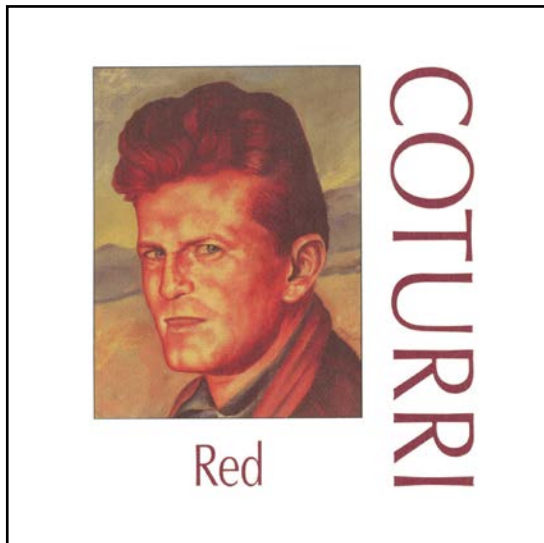
SULFITES No Sulfites added
only natural sulfites present.

ALCOHOL CONTENT 14.2°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site, by hand

YIELD 20 hectoliters per hectare



Red nv

GRAPES Is a non-vintage blend of
2010 Cabernet Sauvignon
2010 Carignan
2014 Merlot
2009 Sangiovese
2008 Zinfandel

CULTIVATION Organic, 'goblet' pruned vines

HARVEST Grapes selected on the vine,
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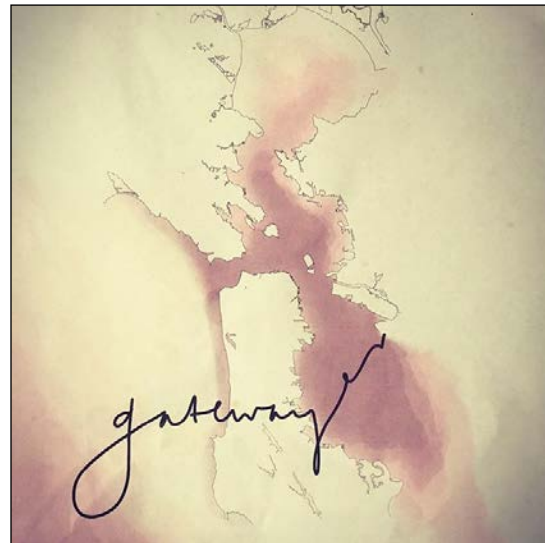
ALCOHOL CONTENT 14.2°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site , by hand

YIELD 20 hectoliters per hectare

PRODUCTION 800 cases produced per year



Gateway (Red) nv 1500ml

GRAPES Is a non-vintage blend of
2010 Cabernet Sauvignon
2010 Carignan
2014 Merlot
2009 Sangiovese
2008 Zinfandel

CULTIVATION Organic, 'goblet' pruned vines

HARVEST Grapes selected on the vine,
hand-picked and placed in cases

VINEYARD Organic Certified, Fully Biodynamic practices.

VINIFICATION Natural vinification in vats by spontaneous
fermentation (native yeast).

SULFITES No Sulfites added
only natural sulfites present.

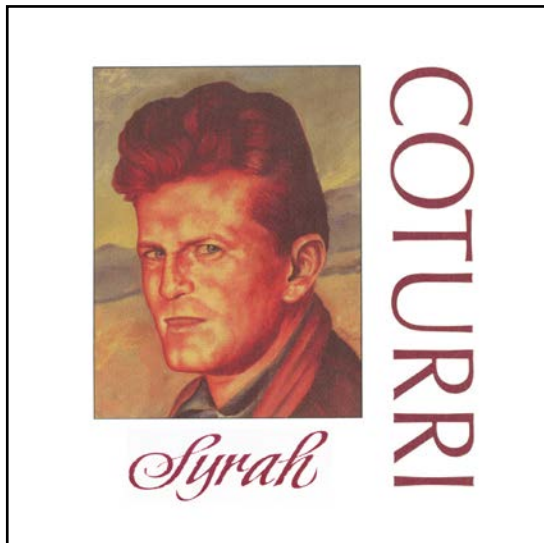
ALCOHOL CONTENT 14.2°

SERVING TEMPERATURE Slightly chilled

BOTTLED On site , by hand

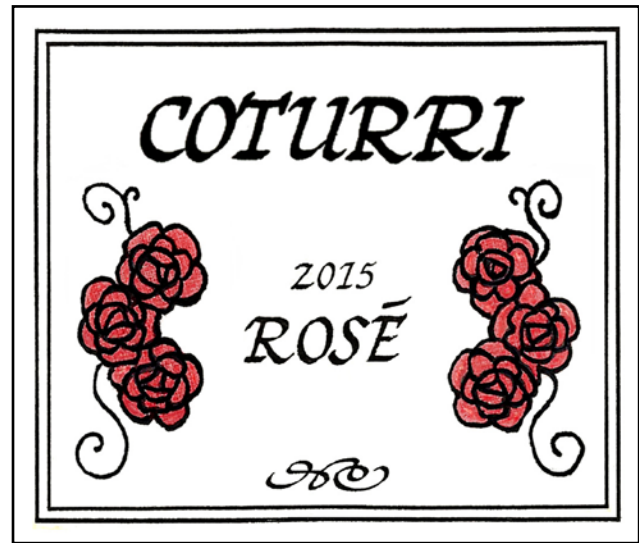
YIELD 20 hectoliters per hectare

PRODUCTION 40 cases produced per year



Syrah 2015

- GRAPES** 100% Syrah
- CULTIVATION** Organic, 'goblet' pruned vines
- HARVEST** Grapes selected on the vine,
hand-picked and placed in cases
- VINEYARD** Poor Family Vineyards, Mendocino County,
Organic Certified, Fully Biodynamic practices.
- VINIFICATION** Natural vinification in vats by spontaneous
fermentation (native yeast).
- SULFITES** No Sulfites added
only natural sulfites present.
- ALCOHOL CONTENT** 14.2°
- SERVING TEMPERATURE** Slightly chilled
- BOTTLED** On site , by hand
- YIELD** 20 hectoliters per hectare



Rosé 2016

- GRAPES** 100% Carignan
- CULTIVATION** Organic, 'goblet' pruned vines
- HARVEST** Grapes selected on the vine,
hand-picked and placed in cases
- VINEYARD** Organic Certified, Fully Biodynamic practices.
- VINIFICATION** Natural vinification in vats by spontaneous
fermentation (native yeast).
- SULFITES** No Sulfites added,
only natural sulfites present.
- ALCOHOL CONTENT** 15.6°
- SERVING TEMPERATURE** Chilled
- BOTTLED** On site , by hand
- TASTING NOTE** A very bold Rosé with a good acid base
and fine fruit overtones in the nose and body. While
holding good fruit, it doesn't get in the way of the
acidity which is apparent and crisp. A Rosé that works
well with big foods.