



## 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.

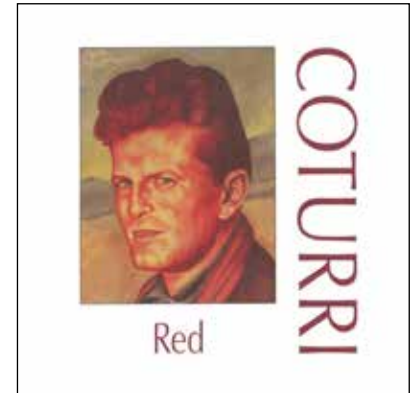
Tony does not fine or filter.

Tony does not use SO<sub>2</sub> 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.





**Note: Sandocino, Red and Gateway are all the same wine, with different labels for different markets. In fall 2018, Sensus will move to the Sandocino label.**

**Sandocino** nv, 750ml

**Red** nv, 750ml

**Gateway** nv, 1500ml

**GRAPES** 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°

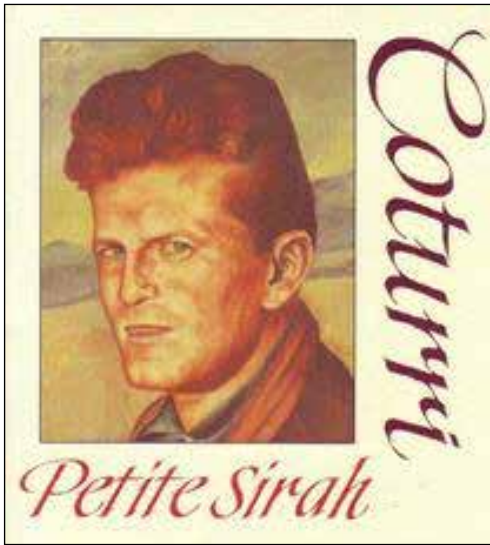
**SERVING TEMPERATURE** Slightly chilled

**BOTTLED** On site, by hand

**YIELD** 20 hectoliters per hectare

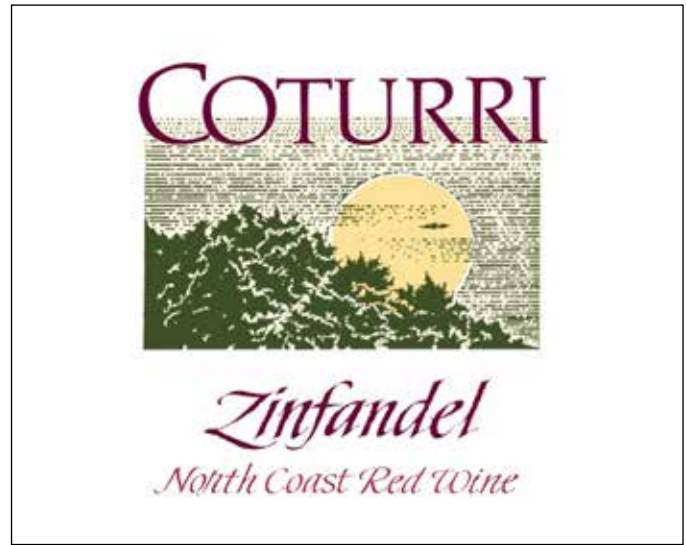
**PRODUCTION** 800 cases produced per year





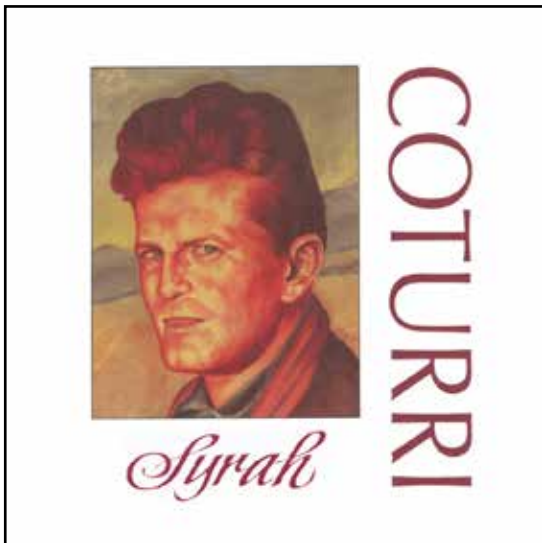
## Petite Sirah 2016

- GRAPES** 100% Petite Sirah
- CULTIVATION** Head pruning without a trellis or irrigation
- HARVEST** Grapes selected on the vine, hand-picked and placed in cases
- VINEYARD** Testa Ranch in Capella, Mendocino County, Organic Certified, Fully Biodynamic practices.
- FERMENTATION** Natural vinification in open top redwood fermentors, caps are pushed down by hand 3 to 4 times a day.
- SULFITES** No Sulfites added  
only natural sulfites present.
- ALCOHOL CONTENT** 14.2°
- SERVING TEMPERATURE** Slightly chilled
- BOTTLED** On site , by hand
- TASTING NOTE** Dry farmed 2008 Petit Sirah from vines planted in 2001. While being young vines they have adapted quite well to the soil and climate conditions, and show tremendous terroir and balance. The origin of the grape is some what unknown. however it has adapted to California and is now unique to the place. The Testa Vineyards are certified organic and were established in 1906.



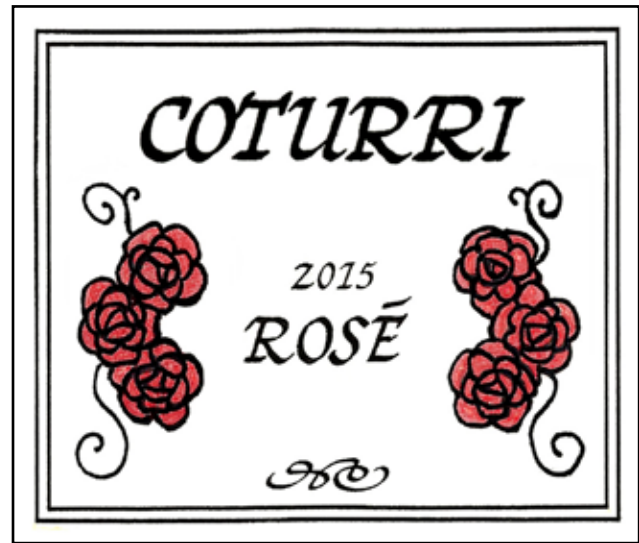
## Zinfandel 2016

- GRAPES** 100% Zinfandel
- CULTIVATION** Organic, 'goblet' pruned vines
- HARVEST** Grapes selected on the vine, hand-picked and placed in cases
- VINEYARD** 2/3rd's Mendocino fruit and 1/3 Estate Zinfandel, that are both Organic Certified with full Biodynamic practices.
- VINIFICATION** Natural vinification in vats by spontaneous fermentation [native yeast].
- SULFITES** No Sulfites added,  
only natural sulfites present.
- ALCOHOL CONTENT** 15.8°
- SERVING TEMPERATURE** Slightly chilled
- BOTTLED** On site , by hand
- TASTING NOTE** This is not the Zin for the meek. We haven't seen a Zin like this for many years: large Zin nose, sweetness in the mid-palate and a finishing acidity that makes you forget the middle. Deep color and that only in California Zin nose: Carmel, burnt fruit and yet fresh dark berries. A friend likes it with rotisserie lamb I want classic crab Cioppino or winter grade beef stew with a bit of southwest seasoning.



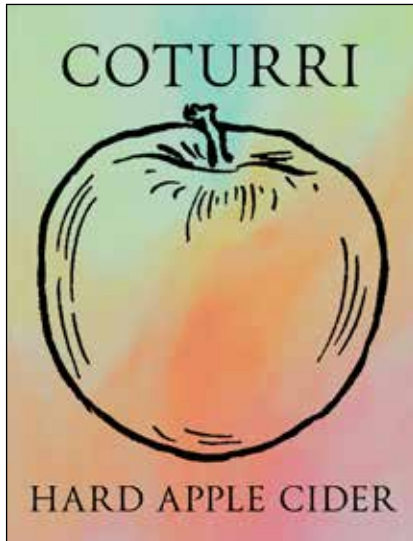
## Syrah 2015

- 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.



## 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

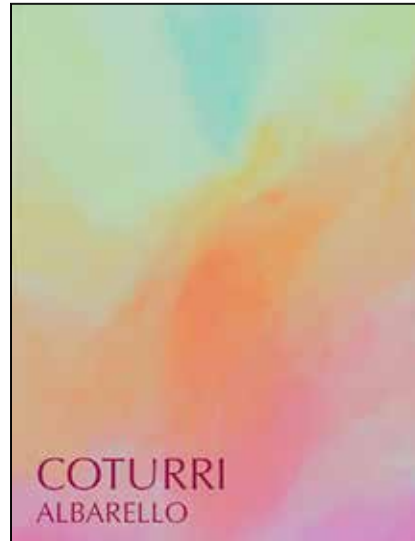
**BRIX** 2.25

**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

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## Coturri Winery Estate

The Estate Vineyard is a second generation planting - the first was pre-prohibition before the 1920's. The vineyard is comprised of primarily of Martini Monte Rosso Zinfandel clones on phylloxera resistant St. George rootstock, with approximately a half acre of Chardonnay. The Coturri Estate Vineyard is dry farmed, and head pruned in the traditional Italian goblet style.

**Location Description** Situated at the Coturri Winery along Enterprise Road on Sonoma Mountain.

**Winemaker** Tony Coturri is a third generation winemaker. He has been making wine since 1964 and is now apprenticing his son Nic in the same winemaking traditions.

## The Team

### Enrico Coturri 1883-1968

Enrico Coturri literally came to America with \$10 in his pocket - he worked as a barrel cooper when he first arrived in San Francisco - and helped rebuild the city after the Earthquake of 1906. Enrico taught his son Red the same traditional methods of winemaking he knew from the old country.

### Harry Red Coturri 1917-1997

RED started Coturri Winery in 1979 with his sons Tony and Phil. Red learned how to make wine during Prohibition and the great depression from his father Enrico, who immigrated to America from Farneta, Italy (outside of Lucca) in 1901.

### Phil Coturri

Phil is a lifelong farmer and is considered Sonoma Valley's leading organic viticulturalist, with over 400 acres of vines certified with the CCOF. Phil farms most of the grapes sourced by Coturri Winery — all organically — without the use of synthetic fertilizers, herbicides, pesticides, and fungicides.

### Niccolo Coturri

Nic Coturri is Tony's son and is now making his own wine under the name **Sonoma Mountain Winery**.

### Billy

Our cellar master, Billy, has been with us since 1985 and was Red's godson. Billy has an extensive collection of vintage movie memorabilia.

### Luciano

Luciano has been our master cooper since 1990 and reconditions all of our barrels at the winery. Luciano is the proud papa of 9 bambinos.

## Practices & Techniques

### The Grapes:

Coturri Winery never uses grapes that have been treated with pesticides, fungicides, or herbicides. The Coturri Winery Estate Vineyards are certified by the CCOF. No SO<sub>2</sub>-no inoculation with sulfites, yeast cultures, no use of concentrates to boost sweetness, no added water, acids, or other manipulation of the wine.

### The Crusher/Destemmer

Coturri's stemmer-crusher is carefully designed to slowly crush the grapes, avoid cutting stems, crushing seeds, or macerating the grapes while it destems and breaks the skins. The resulting **must** gravitates into an open fermentation tank.

### Natural Fermentation

The **must** goes into classic, open fermentation tanks which are instantly covered with clean white sheets. The caps (floating grape skins) are pushed periodically by hand. The 1 ton straight-sided redwood tanks will ferment for a week to ten days. At Coturri Winery we use the natural yeast's living on the grape skins to turn the sugars into CO<sub>2</sub> and alcohol.

### Traditional Basket Press

Two fermentation tanks of **must** are bucketed out by hand into a traditional basket press and the new wine runs freely out directly to the barrel. The remaining **must** is then lightly pressed out, producing approximately 150 gallons of wine. The left over grape skins or "pomace" is then composted back to the vineyard. A traditional basket press does not have any of the bitter qualities of a horizontally hard-pressed wine.

### French Oak Barrel Cooperage

Coturri wines will age in reconditioned 60 gallon French Oak barrels for 12 to 24 months. During this time, the wines will be moved from barrel to barrel, a process called "racking" that adds air to the wine, separates out sediment and clarifies it. Constant evaporation necessitates that the barrels be topped with wine from the same batches.

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### **Hand Bottling**

Coturri wines are truly handcrafted - bottled by hand, hand corked, and labeled by hand. The wine will age again in the bottle for several months before it is shipped out to the consumer. Around 5,000 cases a year are produced at the Coturri Winery. The wines are not filtered or fined and we recommend decanting to avoid sediment.

### **Environmentally Sound Farming Practices**

Only the best agricultural practices are employed at the Estate Vineyard and it receives special handling to ensure that something is growing in the soils all year round. Tony Coturri personally attends to the vines at the Estate vineyards.

Weeds are controlled by disking, and the resulting mulch captures important moisture for the dry farmed vines. The open head pruned vines or “monkey claw” controls mildew problems.

Like all of the vineyards grown and maintained by the Coturri's, no pesticides, fungicides, or herbicides are ever used on the Estate vineyard, and it is certified by the CCOF. In 1996, Tony and Phil Coturri earned top honors from the Sonoma Valley Ecology Center for Environmentally Friendly Business Practices with their viticultural farming and winemaking practices.

### **Estate Vineyards / AVA**

The Coturri Estate Vineyard is situated at the Coturri Winery along Enterprise Road on Sonoma Mountain. It is above the tiny hamlet of Glen Ellen in the region known as the Valley of the Moon. Red Coturri and his sons Phil and Tony first planted 2-acres of vines in 1967, and another 5-acres in 1975. The Estate Vineyard is a second generation planting - the first was pre-prohibition before the 1920's. The vineyard is comprised of primarily of Martini Monte Rosso Zinfandel clones on phylloxera resistant St. George rootstock, with approximately a half acre of Chardonnay. The Coturri Estate Vineyard is dry farmed, and head pruned in the traditional Italian goblet style.

### **Micro-Climate**

The location is unique for a Sonoma Valley Appellation vineyard- it sits at 750 feet above sea level, which is a perfect elevation for Zinfandel grapes. Tucked into the cleavage of Sonoma Mountain, the vines receive a southeast sun exposure. Creeping seasonal coastal fog off the Pacific Ocean injects a beneficial cooling effect during the summer months and the vineyard avoids the extreme heat that vines on the valley floor get. Conversely, from January to April, it is warmer up on Sonoma Mountain and the vines are protected from winter and spring frosts.

The coolness of Sonoma Mountain and the low grape yield results in a very lush and soft style of Zinfandel. The Estate Zin always has a very broad on the palate feel, the wine spreads out through the mouth. We tend to let the fruit hang longer than most vineyards and consistently get a late harvest style of wine: very dark color, blackberries and apple pie in the nose, a sweet black fruit mid palate and supple and balancing acidity. This combination results in a good drinking, flavorful Zinfandel.

### **Soils**

Many moons ago, Sonoma Mountain was an active volcano and a series of eruptions spewed ash and lava to create diverse soil types at the site of the vineyard. The dry farmed vines at the Coturri Estate Vineyard send down deep taproots that encounter different rocky red clay based soils, and layers of volcanic decomposed ash and lava, which adds complexity to the grapes. Balanced nutritious elements and minerals such as potassium, magnesium, and calcium are added to the soil by planting cover crops like peas, oats, winter wheat and mustard and disking in ground up oyster shells and compost. An important cover crop used is bell beans, a deep-rooted legume with nodules that act like a straw to suck nitrogen from the air into the soil, this naturally occurring process is called nitrogen fixation.