

# COCO TOARU series 2019 Zweigelt



Zweigelt?... Zweigelt????

What is it? How does one pronounce it?

The Zweigelt grape variety certainly has its share of identity problems. It is not very well known outside of some tiny corners of the wine world. And its name—rather clunky and unpoetic—doesn't help attract followers. "Pinot noir" and "Chardonnay" sound delicious, mellifluous and rounded as the names roll off the tongue. Say "Zweigelt" and it sounds like you're choking on a fish bone.

Which is all too, too unfortunate. Because Zweigelt (some call it "Zwei" to save time) is a very high quality red wine grape, uniquely suited to making wines of depth in the cold north of Hokkaido. The grape variety comes from Austria, where it was developed in the early 1900s by one Dr. Zweigelt (how'd you like to go through life with THAT name!). What Dr. Zweigelt was hoping to achieve via grape breeding we can only guess, but by crossing the St. Laurent and Blaufrankisch grape cultivars he ended up with an early ripening variety that yields (when done well) wines with excellent fruit, structure, color and aroma.

The 2019 COCO TOARU ZWEIGELT is our inaugural attempt with this wine from new vineyards planted in Yoichi's Nobori sub-region. It is actually a blend of two vineyards... The NAKAGAWA vineyard is "hidden" among a series of hills in Nobori's northeast sector, a very sheltered spot with sandy soils and little wind. The KONISHI vineyard is in a far more exposed site, a hilltop overlooking the town of Yoichi and the Japan Sea.

## ■Winemaking:

Hand-sorted fruit. 100% de-stemmed.

Fermented at moderately high temps (@ 26 deg-C) using wild yeasts. Fermentation time averaged 3 weeks, with periodic gentle pump-overs. Pressed into stainless steel tanks, settled

Racked to barrels: 85% used oak, 15% new oak / 90% French oak, 10% American oak.

Barrel aged for 16 months. Racked to blend, small amount of SO2 added (<30 ppm). Bottled without filtration.

VARIETY	Zweigelt 100 %
VINEYARD	Nobori district, Yoichi, Hokkaido
HARVEST DATE	16 <sup>th</sup> ~21 <sup>th</sup> October 2019
BOTTLING	Bottled on: 3 <sup>rd</sup> ~4 <sup>th</sup> Sep 2021 The number of bottles: 4,372(750ml)
ANALYSIS DATA	Alcohol: 12.4% Total acidity: 6.7g/L Residual Sugar: 3.1g/L

COCO TOARU series is delicious wine project "suitable place, suitable variety", collaborated with 10R winery(Iwamizawa, Hokkaido) and COCO FARM & WINERY.

12/Dec/2022