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2018 Sonoma Coast Doc's Ranch Vineyard Pommard Pinot Noir As a taster fascinated by connections with where a wine grows, I have developed a kind of obsession with certain pinot noirs that filter the climate and soils of Sonoma's far coast through the Pommard clone. To me, Pommard-clone pinot, grown in the right spot, produces some of the most transparent-to-place wines in California. Ross Cobb farms several parcels of pinot noir in Occidental, including Coastlands, which he planted with his parents, marine biologists who settled on a hillside facing the Pacific in 1988. Doc's Ranch is on the leeward side of that ridge, where Cobb first bottled two clonal blocks separately in 2018—Calera and Pommard. The site faces inland; the soil, once sediments on the ocean floor, now 1,000 feet above the Pacific. The vines responded to that marginal protection from the coast in 2018, preserving summer in their fruit. It might give you the high of walking through a grassy meadow, the rush of the scent of a rose as it opens to the sun, the cool of an evening in July when wild raspberries and cherries provide the most satisfying and simple dessert. What ties it back to the coast is the texture of the wine, an idealized take on the supple tannins of the stems and the skins of the grapes, a detailed pattern that pinot noir can achieve in close proximity to the Pacific. —Reviewed by Joshua Greene.

2018

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PINOT NOIR

*Doc's Ranch Vineyard
Pommard*
SONOMA COAST

ALC. 14.0% BY VOL.