

KOSTA BROWNE APPELLATION SERIES

2022 Willamette Valley Pinot Noir

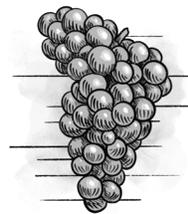
Mother Nature's Cataclysmic Canvas

For over 25 years, our dedication to exploration and passion for crafting soulful and thought-provoking wines led us through the diverse terroirs of California, to the revered vineyards of Burgundy, France, and now to Oregon's majestic Willamette Valley.

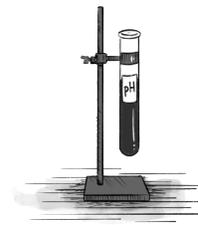
The storied soils of Willamette Valley are shaped by the historic release of an ice dam from glacial Lake Missoula that caused massive flooding across Washington, down the Columbia River, and into Oregon, carrying treasures of ancient glaciofluvial sediment. Now home to some of the deepest alluvial deposits, eroded basalts, and uplifted sea beds, these soils are a Pinot Noir dream.

In its second year, this blend unveils a harmonious fusion of grapes from L'Angolo, Eola-Springs, Shea, Arlyn, Ribbon Ridge, Giving Tree, Zenith, Thoma, Holmes, and Chestnut vineyards. The wine offers a captivating sensory journey, revealing expressive notes of black and red fruit, dried herbs, and spices. Fermented in stainless steel with 5% whole cluster inclusion to preserve the wine's vibrant acidity, this Pinot Noir boasts seamlessly integrated oak, culminating in an enduring finish.

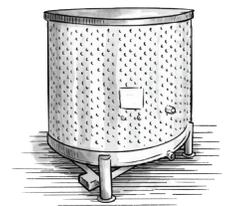
Fact of Note: This vintage, the vineyards were harvested an entire month later than the previous year.



5% whole cluster



pH 3.68



100% stainless steel fermented

VINEYARD DETAILS

VINEYARD L'Angolo, Eola Springs, Shea, Arlyn, Ribbon Ridge, Giving Tree, Zenith, Thoma, Holmes, Chestnut

CLONES Wädenswil, Mt. Eden, Swan, 114, 115, 667, 777, 943, 1A, Pommard

TRELLISING VSP

SOIL Combination of Jory (volcanic soil), Mustard-tinted Willakenzie (marine-sediment), and Laurelwood (loess & silt)

TECHNICAL DETAILS

FERMENTATION 100% stainless steel; 5% whole cluster

ÉLEVAGE 32% new French oak for 13 months

ALCOHOL 13.5%

pH 3.68

TA 5.36 g/L

TASTING NOTES

NOSE Captivating aromas of bramble fruit and dried herbs with a subtle hint of alpine.

MOUTH The palate unfolds with freshly picked blackberries, balanced acidity, and refined tannins. Well-integrated oak adds depth and complexity to a driving finish.