

# 2017 KOSTA BROWNE SONOMA COAST PINOT NOIR

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## Key Accolades

v16 91 Pts., *Wine Spectator*. v15 94 Pts., *James Suckling*.  
v15 92 Pts. *Jeb Dunnock*. v15 91 Pts., *Wine Spectator*.

## Tasting Notes

Nose: Forest floor, with blackberry, Bing cherry and  
bramble fruits. A hint of Rosemary.

Mouth: Thoughtful and focused. Intense dark fruits with  
notes of blackberry and blueberry.

**SRP: \$100-120**

## Production & Technical Data

Variety: 100% Pinot Noir	Appellation: Sonoma Coast
Vineyards: Pratt-Sexton, Marshall, Burnside, Watertrough, Kanzler, Gap's Crown, Thorn Ridge, and Freestone	Clones: 667, Pommard 4, 115, 777, 828, Swan, 23, 114, 2A
Fermentation: 81% Stainless steel open tops, 8% Concrete open tops, 8% Wood open tops, 4% Whole cluster	Oak: 40% New French Oak for 17 months, 6% Concrete tank for 10 months, 15% Wood tank for 10 months
Inaugural Vintage: 2003	pH: 3.52      TA : 5.62 g/L
Formats Available: 375ml, 750 mL	Alcohol: 14.2%

