

KOSTA BROWNE APPELLATION WINES

# 2017 ONE SIXTEEN RUSSIAN RIVER VALLEY CHARDONNAY

A defining moment for California Chardonnay

## VINEYARD DETAILS

**Vineyard** Sourced from a variety of special vineyards: Charles Ranch, El Diablo, Heintz, Keefer Ranch, Laguna Valdez, Ritchie, Rued and Zio Tony.

## TECHNICAL DETAILS

**Fermentation** 79% French Oak / 18% Foudre / 3% Concrete tank

**Oak** 34% New French Oak for 15 months / 30% Stainless Steel tank for 4 months / 18% Foudre for 9 months / 1% Concrete tank for 15 months / 2% Concrete egg for 14 months

**Alcohol** 13.8%

**pH** 3.3

**TA** 7.04 g/L

## TASTING NOTES

**Nose:** Rose petal and crème brûlée with hints of cantaloupe skin and coconut nibs.

**Mouth:** An expansive and rich mouthfeel with flavors of pear and notes of peach crisp. Precise and tactile.

## FACTS OF NOTE

CELLAR

Enjoy now  
through 2020

VESSEL

18% fermented  
and aged  
in foudres

FERMENTATION

100% native  
fermentation

The marine influence that follows the Russian River inland from the Pacific coast is a powerful attribute of this region. The fog helps keep nights cool and offers vines a break from daytime temperatures. The famous Chardonnay vineyards that we work with for this wine are from the coolest parts of the Russian River Valley. Here, fruit is allowed to mature gracefully on the vine, which we find offers us more intensely focused flavors and generous natural acidity.

This vintage we continued our pursuit in delivering exceedingly fresh and precise wines by incorporating traditional, and non-traditional French oak foudres into our Chardonnay winemaking. These larger vessels seamlessly weave complexity and purity into one, integrating the gross lees and the wine with slower and patient micro-oxygenation due to thicker oak staves and less wood to wine contact ratio.

