

KOSTA BROWNE APPELLATION WINES

2017 SONOMA COAST, PINOT NOIR

The Western Edge Personified

VINEYARD DETAILS

Vineyard Sourced from a variety of special vineyards: Pratt-Sexton, Marshall, Burnside, Watertrough, Kanzler, Gap's Crown, Thorn Ridge, and Freestone

TECHNICAL DETAILS

Fermentation 84% Stainless steel open tops / 8% Concrete open tops / 8% Wood open tops / 4% Whole cluster

Oak 40% New French Oak for 17 months / 15% Wood tank for 10 months / 6% Concrete tank for 10 months

Alcohol 14.2%

pH 3.52

TA 5.62 g/L

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.

FACTS OF NOTE

CELLAR

Enjoy now
through 2022

CONCRETE

8% fermented
& aged in
concrete

FERMENTATION

4% whole
cluster

The Sonoma Coast appellation overlaps with Russian River Valley in many places and is similarly shaped by the ocean. Local geology can be complex here, a direct result of being located on the intersection of two tectonic plates. For this wine, we find ourselves drawn to vineyards that are particularly influenced by the Pacific Ocean and are fortunate to work with some spectacular sites. Together, they form a singular wine that is distinctively Sonoma Coast.

The vineyards we source from lie in both the southern portion of the appellation and in the northern true coastal zone. In the southern area, the Petaluma Wind Gap and the San Pablo Bay drive cooler temperatures and provide us with deep flavors and richly textured wines. The vineyards from the coastal reaches contribute more of the savory and spice characteristics that we love as well as great structure and poise. In our second year working with the fruit, Marshall Ranch, in Sebastopol, again proved to be an excellent cornerstone for our Sonoma Coast blend, offering vibrant fruit, crisp color and racy, grounded acidity.

