

KOSTA BROWNE APPELLATION SERIES

2019 Anderson Valley Pinot Noir

The Acclaimed, Little-Known AVA

VINEYARD DETAILS

Vineyards	Cerise, Ferrington, Gowan Creek
Clones	115, 2A, Pommard, 777, Swan, 828, Calera
Trellising	VSP
Soil	Bearwallow complex

TECHNICAL DETAILS

Fermentation	100% stainless steel / 5% of the wines was a Knez carbonic fermentation
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Aging	44% new French oak for 14 months
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Alcohol	14.1%
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pH	3.69
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TA	5.4 g/L
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TASTING NOTES

Nose: Strikingly wild and exotic, with ample notes of pomegranate, black cherry, and blueberries.

Mouth: Classic Anderson Valley rusticity with a generous mouthfeel, supple tannins, vibrant acidity, and long finish.

FACTS OF NOTE

HARVEST

**3-week duration
between first and
last harvest from
Cerise Vineyard
for the blend**

VINEYARD

**First time to
source from
Gowan Creek**

FERMENTATION

5% whole cluster

Celebrating the cool-climate character and complexity of California's most revered winegrowing regions, our 2019 Appellation Series wines showcase what can be achieved from iconic sites in an exceptional vintage. Intricately structured with soaring flavors, this is a vintage not to miss.

Sixty-five miles north of our winery in Sebastopol, CA is the critically-acclaimed little-known AVA of Anderson Valley. This rural, unparalleled location has had a history of producing world-class wines and we are thrilled to release the second vintage of this Appellation Series blend. We sourced from varying elevations of our Estate Vineyard, Cerise, showcasing the upper reaches of Anderson Valley, as well as from Ferrington Vineyard on the valley floor and Gowan Creek.

To capture the rustic beauty of Anderson Valley and retain freshness, the wine was fermented in stainless steel, further creating a strikingly wild and exotic Pinot. Aromas of juicy blackberry, black cherry, bramble, and Earl Grey tea showcase the wine's inherent opulence complemented by an uplifting acidity. Vibrant fruit and spice flavors continue on the palate, drawing to a long, memorable finish.

