

KOSTA BROWNE APPELLATION SERIES

2019 Santa Lucia Highlands Pinot Noir

A Taste of the High Chaparral

VINEYARD DETAILS

Vineyards	Soberanes, Sierra Mar, Pisoni, Rosella's
Clones	Pommard, Pisoni, 777, 828
Trellising	VSP
Soil	Arroyo Seco and Chualar fine sandy loam

TECHNICAL DETAILS

Fermentation	100% stainless steel
---------------------	----------------------

Aging	52% new French oak for 14 months / 32% wood cask for 6 months
--------------	---

Alcohol	14.1%
----------------	-------

pH	3.71
-----------	------

TA	5.44 g/L
-----------	----------

TASTING NOTES

Nose: Vibrant raspberry and blackberry core, with hints of citrus. Classic Santa Lucia Highlands.

Mouth: Electrifying mouthfeel with exciting tension. Plush, with refined tannins and a refreshing cohesive palate.

FACTS OF NOTE

OAK
52% new French Oak

FERMENTATION
3% whole cluster

CLONES
Pommard, Pisoni, 777, 828

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.

Located on the eastern slopes of the coastal range that shelters the fertile Salinas Valley from Big Sur, this appellation is relatively new, with the first vineyards being developed only in the 1970s. Surprisingly, these central coast slopes are generally cooler than the Russian River Valley, largely due to the ocean breezes and fog coming in from Monterey Bay. The vineyards are sheltered by the coastal peaks that limit rainfall. Pinot Noir excels on these hillsides - which is why our travels took us here.

During the 2019 vintage, moderate winds from the Monterey Bay cooled the region, while ideal evening and morning fog lingered, attributing to the rich phenolic development, vibrant acidity, and thoughtfully refined tannins. Beautifully articulated layers of raspberry, blackberry, black licorice, and hints of citrus blossom leap from the glass, while the palate unfurls a dynamic tension and vitality, leading into a long and complex finish.

