

KOSTA BROWNE SINGLE VINEYARD SERIES

2018 El Diablo Chardonnay

Low yields with intense flavor

VINEYARD DETAILS

Vineyard	El Diablo
Clones	Montrachet, Robert Young
Orientation	North/East
Trellising	VSP
Soil	Sprekles loam, Felta very gravelly loam

TECHNICAL DETAILS

Fermentation	52% foudre / 48% barrel fermentation
Oak	48% new French oak for 14 months / 13% new Austrian oak for 14 months
Alcohol	13.4%
pH	3.11
TA	7.02 g/L

TASTING NOTES

Nose: Complex. Lychee nut, honeycomb, and crème brûlée with freshly baked brioche and apple blossoms.

Mouth: Superbly textural, with fresh lemon zest, and tension between vivacity and richness.

FACTS OF NOTE

STAINLESS STEEL

Aged further in stainless steel tank for 2 months prior to bottling

AGING

52% aged in horizontal foudre for 11 months and then aged in 60gal barrels for additional lees contact

HARVEST

First Single Vineyard pick of the 2018 vintage

Planted in 2008, El Diablo Vineyard has an average elevation of 500 feet. This tightly spaced vineyard encourages competition between the vines for a fixed amount of nutrients, resulting in reduced yields and exemplary quality.

Minimal cellar intervention and impressive terroir combine to create a wine that is both opulent and elegant. Crafted from the famed Montrachet and Robert Young clones, this is one of the finest Chardonnays we have ever produced, combining remarkable tension and length with an almost weightless sense of richness. In the winery, we aged 52% of the wine for 11 months in large-format foudres before transferring it to 60-gallon French oak barrels to impart a leesy richness. The result is as delicious as it is complex, with riveting layers of lychee, lemon zest, brioche, honeycomb, apple blossom, and crème brûlée.

