

KOSTA BROWNE SINGLE VINEYARD SERIES

2018 Gap's Crown Vineyard Pinot Noir

A vineyard made for Pinot Noir

VINEYARD DETAILS

Vineyard	Gap's Crown Vineyard
Clones	667, 115, Swan, 828, 114
Orientation	North/East
Trellising	VSP
Soil	Goulding Cobble Loam, Raymor Clay, Seeped Loam

TECHNICAL DETAILS

Fermentation	86% stainless steel / 14% concrete / 10% whole cluster
Oak	43% new French oak for 16 months / 15% concrete for 3 months
Alcohol	14.4%
pH	3.6
TA	5.71 g/L

TASTING NOTES

Nose: Deeply fruity, with blueberry and blackberry pie over a subtle backdrop of honeycombs and French oak.

Mouth: Instantly irresistible with mouthwatering tension evolving to a balanced, focused finish.

FACTS OF NOTE

CONCRETE

Small portion was concrete aged to enhance mouthfeel and freshness

WHOLE CLUSTER

10% whole cluster fermentation used in the blend to frame the fruit and provide further structure

CLONE

Heritage and Dijon varieties

Gap's Crown is considered by many to be one of the best representations of what the Petaluma Gap AVA, the southern component of Sonoma Coast, is all about. Since we began working with this site in 2006, its meteoric rise into the pantheon of great Pinot Noir vineyards has been extraordinary.

Sweeping vineyards with dramatic elevation changes and clonal variety define this exemplary site. Each year, this Pinot Noir dazzles with its stunning purity and lush flavors—and 2018 is no exception. From its mouthwatering tension to its seductive, flowing flavors of blueberry, blackberry pie, and honeycomb, this is classic Sonoma Coast Pinot Noir. To capture the site's vibrancy, the majority of the wine was fermented in stainless steel, with a small portion aged in concrete to enhance the wine's irresistible mouthfeel.

