KOSTA BROWNE SINGLE VINEYARD SERIES

2018 Keefer Ranch Pinot Noir

VESSEL

Three different

types of

fermentation

vessels used

A candy store of clones in the coolest part of the region

VINEYARD DETAILS

Vineyard	Keefer Ranch
Clones	115, Pommard, 777, 828, Calera, Swan, 2A
Orientation	North/East
Trellising	Bi-lateral Cordon
Soil	Goldridge and Josephine Loam

TECHNICAL DETAILS

Fermentation	50% stainless steel / 25% concrete / 25% wood / 4% whole cluster
Oak	52% new French oak for 17 months / 38% stainless tank for 4 months / Finished in 54% wood tank for 4 months
Alcohol	14.3%
pН	3.62
TA	5.49 g/L

TASTING NOTES

Nose: Lifted elegant red berry fruit aromas of just-picked raspberries, blackberry and bright boysenberry.

Mouth: Compact, focused and precise, with soft curves, integrated tannins, and a refined finish.

FACTS OF NOTE

CLONE

The wine is made up of 7 different clones from a selection of blocks throughout the vineyard FERMENTATION

17 different small-batch ferments

Planted in 1996, and featuring an array of elite clones, the dry-farmed Keefer Ranch is located in the coolest part of the Russian River Valley, where wind and fog lengthen the growing season and produce one of our most refined and graceful Pinot Noirs. We began working with this site in 2005, in collaboration with the legendary Marcy Keefer.

In the winery, we used an array of fermentation vessels to showcase different aspects of this remarkable vineyard. The resulting wine offers strawberry, rhubarb, and boysenberry flavors that are fresh and precise, with plush tannins and radiant acidity adding to this wine's elegant expressiveness.

