

KOSTA BROWNE SINGLE VINEYARD SERIES

2018 Mt. Carmel Pinot Noir

Superb terrior-driven structure

VINEYARD DETAILS

Vineyard	Mt. Carmel
Clones	Pommard, Swan, 667, 2A, 828
Orientation	East/West
Trellising	VSP
Soil	Botella Clay & Limestone

TECHNICAL DETAILS

Fermentation	64% concrete / 43% whole cluster / 29% stainless steel / 7% wood fermentation
Oak	36% new French oak for 16 months / 15% new Austrian oak for 16 months / Finished in 100% stainless steel for 4 months
Alcohol	13.5%
pH	3.55
TA	5.97 g/L

TASTING NOTES

Nose: Brilliant vivacity with enticing notes of raspberry, blueberry, dried herbs, and cacao nibs.

Mouth: Firm and energetic, with compact and precise tannins. Lengthy and completely unforgettable.

FACTS OF NOTE

NEW TO RELEASE

Inaugural
vintage of Mt.
Carmel in the
Single Vineyard
Series

CONCRETE

64% concrete
fermentation

WHOLE CLUSTER

49% whole
cluster in the
fermentation,
creating superb
seamless
structure and
depth

Planted in 1989, on steep and rugged land surrounding an abandoned Carmelite monastery, Mt. Carmel was one of the first vineyards planted in the Sta. Rita Hills appellation. Primarily dry-farmed, Mt. Carmel is extremely cool and windy. This, combined with exceptional Botella clay and limestone soils, produces a wine that is as intricate and dynamic as it is alluring.

Combining five elite clones and made with 43% whole cluster, it has a superb, terrior-driven structure, seductive tannins, and an underlying tensile acidity. On the palate, pure, vibrant flavors of raspberry, blueberry, cacao nibs, and dried herbs coalesce around an energetic core, before culminating in a long, resonant finish.

