

KOSTA BROWNE APPELLATION WINES

2018 ONE SIXTEEN RUSSIAN RIVER VALLEY CHARDONNAY

A Defining Moment for California Chardonnay

VINEYARD DETAILS

Vineyard Sourced from a variety of special vineyards: Bootlegger's Hill, Zio Tony, Laguna Valdez, Winner's Circle, Ritchie, Charles Ranch, El Diablo, Rued, Keefer Ranch

TECHNICAL DETAILS

Fermentation	100% barrel fermented / 4% foudre
Oak	39% new French oak for 14 months
Alcohol	13.9%
pH	3.31
TA	6.65 g/L

TASTING NOTES

Nose: Pure, with bright lemon zest, honeysuckle, cantaloupe and notes of brioche.

Mouth: Precise and intentional entry with a lively energetic mid-palate, focused acidity and a round, nimble weight.

FACTS OF NOTE

CELLAR

Introduced
new cooper,
Chassin

VESSEL

4% Fermented
& aged in
foudres

FERMENTATION

100% Native
fermentation

With idyllic weather from start to finish, 2018 was one of the finest growing seasons of the past decade. Each wine within the Appellation Series embodies the unique qualities we cherish from the regions we work with.

The marine influence that follows the Russian River inland from the Pacific coast is a powerful attribute of this region. The fog helps keep nights cool and offers the vines a well-deserved break from daytime temperatures. The collection of famous Chardonnay vineyards that we work with for this wine are located in the coolest parts of the Russian River Valley. Here, fruit can mature gracefully on the vine, which we find offers us more intensely focused flavors.

The mild, extended growing season in 2018 allowed for great acid retention and minimal winemaking intervention. Small, vineyard specific lots were stirred through malolactic fermentation once per week, adding depth and complexity and all lots went through 100% native primary and malolactic fermentations. This exceptional Chardonnay is energetic, with hints of lemon zest, honeysuckle, brioche and a round, nimble weight.

