

KOSTA BROWNE APPELLATION WINES

2018 SANTA LUCIA HIGHLANDS PINOT NOIR

A Taste of the High Chaparral

VINEYARD DETAILS

Vineyard Sourced from a variety of special vineyards: Sierra Mar, Sobranes, Garys', Rosella's, Pisoni

TECHNICAL DETAILS

Fermentation 84% stainless steel open tops / 7% wood open tops / 1% concrete / 6% whole cluster

Oak 20% new French oak for 14 months

Alcohol 14.6%

pH 3.59

TA 5.50 g/L

TASTING NOTES

Nose: Bright, fresh notes of pomegranate, rhubarb, orange, and raspberry complement a touch of subtle toast.

Mouth: Approachable and commanding entry with a pleasurable mid-palate and a long, rich, thorough finish.

FACTS OF NOTE

CELLAR
**Aged in
20% NFO**

CONCRETE
**1% Fermented
in concrete**

FERMENTATION
**6% Whole
cluster**

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.

Located on the eastern slopes of the coastal range that shelters the fertile Salinas Valley from Big Sur, this appellation is relatively new with the first vineyards being developed only in the 1970s. Surprisingly, these central coast slopes are generally cooler than the Russian River Valley, largely as a result of the ocean breezes and fog coming in from Monterey Bay. The vineyards are sheltered by the coastal peaks that limit rainfall. Pinot Noir excels on these hillsides - which is why our travels took us here.

During the 2018 vintage, the Santa Lucia Highlands had the lowest highs seen in a long time which resulted in being a week or two behind normal. This allowed for significant hang-time and thus, phenolic development, higher acids and a burst of red fruit notes like pomegranate, raspberry, and rhubarb. This Pinot Noir is commanding yet, approachable.

