

KOSTA BROWNE ESTATE WINES

2016 Bootlegger's Hill Vineyard Chardonnay

Unparalleled Treasure in the Russian River Valley

VINEYARD DETAILS

Vineyard	Bootlegger's Hill
Clones	Hyde selection of Wente
Orientation	North/East
Trellising	VSP
Soil	Goldridge

TECHNICAL DETAILS

Fermentation	100% Native Barrel fermentation
Oak	50% New French Oak for 15 months / 2 months in stainless steel
Alcohol	14.1%
pH	3.25
TA	6.8 g/L

TASTING NOTES

Nose: Alluring and bright, with gentle hints of oyster shell, lanolin, kumquat and lemon crème.

Mouth: Precise and broad mouthfeel, with notes lemon blossom, baking spice, and a textural complexity that lingers.

FACTS OF NOTE

CELLAR
**Drink
in 2020**

VESSEL
**100% native
barrel
fermentation**

CLONE
**Hyde-selected
Old Wente**

The 2016 growing season was relatively smooth for our team, offering virtually no surprises during harvest. After the drought and resulting lower yields of 2015, we welcomed a healthy amount of rain, yet this was still one of the lowest yielding years for Chardonnay, averaging 1.5 tons per acre.

Once an apple orchard and a region used to cart moonshine through during Prohibition, the 30-acre Bootlegger's Hill Vineyard sits 750 feet above sea level and the fog line, surrounded by redwood and fir trees. The ranch has six varieties of Pinot Noir clones and features two blocks of Chardonnay planted in the region's hallmark sandy loam Goldridge soils, derived from an ancient sea bed. The Chardonnay lies on the northern edge of the vineyard. This portion gently slopes toward a backdrop of redwoods, collecting cool air and is the perfect location to grow this variety.

Though vines were first planted on the site in 2009, the bulk of the vineyard was planted the following year in 2010. Selections of the Wente Chardonnay clone from the famous Hyde Vineyard makes this small-lot Chardonnay even more special. To retain the delicate aromatics, the Chardonnay was made by utilizing 100% native barrel fermentation with cold temperatures.

