

KOSTA BROWNE ESTATE WINES
2017 Cerise Vineyard Chardonnay
Complex and vibrant

VINEYARD DETAILS

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|-------------|-------------------|
| Vineyard | Cerise |
| Clones | Wente |
| Orientation | Southwest |
| Trellising | Quad Cordon |
| Soil | Wolfey-Bearwallow |

TECHNICAL DETAILS

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|--------------|---|
| Fermentation | 100% barrel fermented |
| Oak | Barrel aged 16 months in 26% new French oak |
| Alcohol | 13.4% |
| pH | 3.46 |
| TA | 6.20 g/L |

TASTING NOTES

Nose: Exotic fruit tones of lemon zest, Asian pear, and lychee. Nuanced, with great complexity.

Mouth: An elegant and sophisticated wine with refined richness. A soft spice enhances the fresh notes of honeysuckle and almond, with a light floral finish.

FACTS OF NOTE

STYLE

Unfiltered
expression of
Chardonnay

YIELD

3 tons
harvested
per acre

VINEYARD

Heavy soils
increase water
retention and
maturation

Over the past quarter-century, the Anderson Valley has emerged as the source for some of California's most distinctive wines, and Cerise as one of the valley's most preeminent vineyards. Rising from 587 to 1,620 feet, its steep, unforgiving terrain results in thought-provoking wines that combine a rustic spirit with stunning energy and opulence.

Originally planted with Pinot Noir in 1997, a selection of vines were grafted to Chardonnay in 2013. Grown on a south-west facing slope, this striking expression of Anderson Valley Chardonnay comes from the coolest section of Cerise Vineyard. Aromas of lychee, Asian pear, and lemon verbena leap from the glass, while the palate displays a silky, sophisticated complexity. Light flavors of exotic fruit balance notes of minerality, citrus zest, and wildflowers that linger upon the thoughtful finish.

The incredible location has had a history of producing top-ranking wines, and we feel humbled to have the opportunity to farm this site.

