

KOSTA BROWNE APPELLATION WINES

2017 SANTA LUCIA HIGHLANDS PINOT NOIR

A Taste of the High Chaparral



VINEYARD DETAILS

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

FACTS OF NOTE

CELLAR
**Drink
in 2021**

CONCRETE
**10% fermented
in concrete**

FERMENTATION
**7% whole
cluster**

TECHNICAL DETAILS

Fermentation 65% Stainless Steel open tops /
23% Wood open tops / 10%
Concrete / 7% Whole cluster

Oak 40% New French Oak for 11
months

Alcohol 14.3%

pH 3.65

TA 6.53 g/L

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 2017 vintage, the Santa Lucia Highlands was not impacted as much by the California heat as other areas due to the legendary driving winds traveling south from the Monterey Bay. Like no other vintage before, we methodically picked our way through the appellation, one by one, harvesting fruit at its optimal ripeness.

TASTING NOTES

Nose: Lemon zest, dried cherry, cranberry and subtle fresh basil. Hints of toasted oak, sage brush and caramelized blood orange.

Mouth: Balanced, rich and intricate, with well-integrated tannins and seductive tension. A long, lingering finish.

