

KOSTA BROWNE SINGLE VINEYARD SERIES

2017 El Diablo Vineyard Chardonnay

Low yields with intense flavor

VINEYARD DETAILS

Vineyard	El Diablo Vineyard
Clones	Montrachet, Robert Young, Wente
Orientation	North/East
Trellising	VSP
Soil	Spreckles loam, Felta gravelly loam

TECHNICAL DETAILS

Fermentation	77% Barrel fermentation / 23% Foudre
Oak	51% Austrian oak for 20 months / 26% French oak for 16 months
Alcohol	13.1%
pH	3.29
TA	7.0 g/L

TASTING NOTES

Nose: Aromatic layers of peach, apricot and peripheral notes of kumquat.

Palate: Racy minerality coupled with an unreal texture.

FACTS OF NOTE

FERMENTATION
**23% Fermented
in large horizontal
foudres**

ELEVATION
500 ft.

VITICULTURE
**Low yields with
intense flavor**

In 2017, Mother Nature delivered a concentrated harvest and our talented team worked tirelessly to bring the fruit in at peak quality. These wines are inspired by our desire to capture the essence of many of California's best vineyards for Pinot Noir and Chardonnay. This place-driven focus guides every decision in both vineyard and cellar, and each year we strive to produce exemplary representations of vintage and terroir.

We are thrilled to welcome the 2017 El Diablo Chardonnay to our hallmark Fall Offering. Planted in 2008, El Diablo Vineyard has an average elevation of 500 feet. This tightly spaced vineyard encourages competition between the vines for a fixed amount of nutrients, resulting in reduced yields and exemplary quality.

Minimal cellar intervention and impressive terroir combine to create a wine that is both opulent and elegant. Layers of peach, apricot and cara cara orange support its backbone of racy minerality, creating a wine that is simultaneously age-worthy and immediately delicious. This wine is a fantastic addition to any collection.

