

# Kosta Browne

2004 4-BARREL Pinot Noir



This is the second vintage of our 4-Barrel Pinot Noir. Every year a few select barrels present themselves as being of exceptional quality and uniqueness. We have chosen four of these barrels to create the 4-Barrel blend.

The 2004 4-Barrel is comprised of one barrel each from Amber Ridge, Kanzler, Koplén and Cohn Vineyards. Each vineyard contributes a different dimension to the final blend. The Amber Ridge brings elegant cherry and spice. The Kanzler represents the deep core of exotic fruit and clean earth. The Koplén adds a deep, rich berry fruit component. Finally, the Cohn offers a multitude of complexities throughout the nose and palate, creating a seamless structure.

**Aromatics:** Black cherries are the predominate aroma with a background of blackberry and cedar. Hints of black licorice offer a spicy nuance to the rich bouquet.

**On the palate:** Juicy yet rich black cherry, plum and cocoa form the core of the mid-palate. Deep toast, vanilla and coffee provide a pleasing structure which supports the elegant black fruit. Lingering stonefruit is backed by the elegant acid as the finish lingers.

#### Vineyard Sources:

Amber Ridge Vineyard: 25%  
Cohn Vineyard: 25%  
Kanzler Vineyard: 30%  
Koplén Vineyard: 25%

Harvest Date (Amber Ridge)..September 2nd  
Harvest Date (Cohn).....September 3rd  
Harvest Date (Kanzler).....September 7th  
Harvest Date (Koplén).....September 9th  
Brix at Harvest.....25.2° to 27°  
Cold-soak.....5 days average  
Fermentation Time.....12 days (average)  
Fermentation Temp.....84° F to 88° F peak  
Alcohol.....15.4% by Volume  
pH.....3.75  
Titrateable Acidity.....6.16 grams per liter  
Barrel Aging.....17 months  
Percentage of New Oak.....50%  
Bottling Date.....February 9th, 2006

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