



Our 2007 4-Barrel is perhaps the best wine of the vintage for Kosta Browne. Although it is the smallest lot, it requires the most attention to detail. With our other wines, a 5% blending change is very subtle, but it can have a big impact. When we're dealing with four barrels of wine, one change results in a 25% shift in the blend, making the puzzle very difficult to complete. These four special barrels are identified from 70 different lots of Pinot Noir. We select 20 of our most special barrels and then narrow that set down to the final four. We make this wine with no restrictions, meaning it does not matter from which vineyard or appellation the barrels come. The goal with this wine is to produce the most balanced, delicious wine we can.

AROMATICS: Rich and filling. Complex with layers of berries, warm spices, rich ripe cherries and sweet lavender with a touch of spice.

ON THE PALATE: Intense and coating. The 2007 4-Barrel is expansive on the palate with many levels of fruit & currants. Traces of dark berry and ripe plum. A tremendously long and caressing finish.

4 - BARREL PINOT NOIR 2007

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

One barrel each: Kanzler 667 Sonoma Coast,
Koplen 667 Russian River Valley, Keefer mixed clones
Russian River Valley, Amber Ridge 115 Russian River Valley

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

Kanzler: 1.35 tons, Koplen: 175 tons,
Amber Ridge: 4.5 tons, Keefer: 1.2 tons

VINEYARD ORIENTATION

Row Orientation: Kanzler: North/South,
Koplen: North/South, Keefer: East/West
Amber Ridge: North/South

TRELLISING TYPE

Kanzler: cane pruned, Koplen: bi-lateral cordon,
Keefer: bi-lateral cordon,
Amber Ridge: bi-lateral cordon

AVERAGE CROP PER ACRE

2.7 - 3.1 for all

SOIL TYPE

Kanzler: Goldridge, Koplen: Alluvial,
Keefer: Goldridge and Josephine Loam,
Amber Ridge: Sandy-Clay-Loam and Goldridge

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Kanzler: 9-26-07, Koplen: 9-25-07, Keefer: 9-8-07,
Amber Ridge: 9-6-07

BRIX AT HARVEST

Kanzler: 26.1, Keefer: 25.5, Koplen: 25.3,
Amber Ridge: 26.3

COLD-SOAK TIME

5 days on all

FERMENTATION TIME

9 days average for all

PUNCH-DOWNS PER DAY

1 to 2

TYPE/SIZE OF

FERMENTATION VESSEL

.5-ton wood open top and 1 ton bin

TYPE OF

FERMENTATION APPLIED

100% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK	BARREL AGING
50%	16 months

FINISHED WINE DETAILS

ALCOHOL	BOTTLING DATE
14.8%	January 28, 2009

PH	CASES PRODUCED
3.55	91 cases

TITRATABLE ACIDITY
6.0 g/L

