

RELEASE:
F A L L



KOPLÉN VINEYARD PINOT NOIR

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VINEYARD DETAILS

**BLOCKS/CLONES
USED IN THE BLEND**

Dijon 667 100%

**TOTAL TONS ACQUIRED
PER VINEYARD/BLOCK**

19.3 tons

VINEYARD ORIENTATION

North/South

TRELLISING TYPE

Bi-lateral cordon

AVERAGE CROP PER ACRE

3.8 tons

SOIL TYPE

Arbuckle (Alluvial)

Koplen Vineyard lies in the Middle Reach of the Russian River appellation, just east of Olivet Road. Planted all to Dijon Clone 667 Pinot Noir, this slightly sloped vineyard shows bold fruit with complex flavors. Dennis and Lynn Koplen farm their vineyard with meticulous care, often calling the vines their “girls”. We know no other vineyard owner who personally spends as much time as Dennis and Lynn in the vineyard. The wine certainly shows their personality and level of dedication. Kosta Browne is privileged to be the only producer that has ever had access to the fruit from this special property.

AROMATICS: Fragrant notes of sweet plum and pomegranate intermingle with traces of allspice, cinnamon and saffron.

ON THE PALATE: The palate is multi-faceted with a core of blueberry, berry, cherry, and cola. Elemental notes of flint and raw spice extend into a sumptuous and graceful finish.



PRIMARY FERMENTATION DETAILS

HARVEST DATES

October 4, 2010

COLD-SOAK TIME

5 days

FERMENTATION TIME

9 days average

PUNCH-DOWNS PER DAY

1 to 2

**TYPE/SIZE OF
FERMENTATION VESSEL**

1-ton bins, 5-ton wood tank open top, 5-ton open top

**TYPE OF
FERMENTATION APPLIED**

80% destemmed, 20% whole cluster

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

55%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.4%

pH

3.67

BOTTLING DATE

February 14, 2012

TITRATABLE ACIDITY

5.80 g/L

PRODUCTION

780 cases