



The 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: Lurid 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.

FALL RELEASE

KOPLÉN VINEYARD PINOT NOIR 2011

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

667: 100%

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

15.2 tons

VINEYARD ORIENTATION

North/South

TRELLISING TYPE

Bi-lateral cordon

AVERAGE CROP PER ACRE

3.0 tons

SOIL TYPE

Arbuckle (Alluvial)

PRIMARY FERMENTATION DETAILS

HARVEST DATES

September 23-29, 2011

COLD-SOAK TIME

5 days

FERMENTATION TIME

9 days average

NUMBER OF 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

88% de-stemmed, 12% whole cluster

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK

56%

BARREL AGING

16 months

FINISHED WINE DETAILS

ALCOHOL

14.4%

pH

3.55

TITRATABLE ACIDITY

6.0 g/L

BOTTLING DATE

February 12, 2013

