



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 owners who personally spend 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, bing cherry, and cola. Elemental notes of flint and raw spice extend into a sumptuous and graceful finish.

FALL RELEASE

KOPLEN VINEYARD PINOT NOIR 2012

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND
Dijon 667 100%

VINEYARD ORIENTATION
North/South

TRELLISING TYPE
Bi-lateral cordon

SOIL TYPE
Arbuckle (Alluvial)

PRIMARY FERMENTATION DETAILS

HARVEST DATES
October 4, 2012

COLD-SOAK TIME
5 days

FERMENTATION TIME
9 days average

**NUMBER OF PUNCH-DOWNS
PER DAY**
1-2

**TYPE/SIZE OF
FERMENTATION VESSEL**
1-ton bins, 5-ton stainless steel
and wood open top tanks

TYPE OF FERMENTATION APPLIED
88% destemmed, 12% whole cluster

BARREL PROGRAM

**PERCENTAGE OF
NEW FRENCH OAK**
61%

BARREL AGING
16 months

FINISHED WINE DETAILS

ALCOHOL
14.6%

pH
3.56

TITRATABLE ACIDITY
5.3 g/L

BOTTLING DATE
January 13, 2014

