

KOSTA BROWNE SINGLE VINEYARD SERIES

2017 Garys' Vineyard Pinot Noir

A unique partnership between two legendary characters

VINEYARD DETAILS

Vineyard	Garys' Vineyard
Clones	Pisoni, 23
Orientation	North/South
Trellising	Uni-lateral cordon
Soil	Glacial alluvial

TECHNICAL DETAILS

Fermentation	55% Concrete open tops / 20% Wood open tops / 17% Whole cluster / 12% Stainless steel open tops
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Oak	47% New French Oak for 19 months
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Alcohol	14.3%
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pH	3.6
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TA	6.53 g/L
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TASTING NOTES

Nose: Rhubarb, vibrant citrus zest and elements of mature fruit.

Palate: Expansive, with palate-coating layers of orange zest, black tea and a freshness on the finish.

FACTS OF NOTE

FERMENTATION

**17% Whole
cluster**

CONCRETE

**55% Fermented
in concrete**

SOIL

**Glacial
Alluvial**

In 2017, Mother Nature delivered a concentrated harvest and our talented team worked tirelessly to bring the fruit in at peak quality. These wines are inspired by our desire to capture the essence of many of California's best vineyards for Pinot Noir and Chardonnay. This place-driven focus guides every decision in both vineyard and cellar, and each year we strive to produce exemplary representations of vintage and terroir.

The Santa Lucia Highlands appellation is centered upon the two Garys', and it is fitting they should have a vineyard that is a tribute to their collaboration. Garys' is a viticultural partnership between Gary Francioni and Gary Pisoni, where their experience and passion for farming are poured into this exceptional site.

The benefactor of one of California's longest growing seasons, which results in slow and gentle fruit development on the vine, this wine displays rhubarb, vibrant citrus zest and spiced plum. A 19-month barrel program preserves this wine's electric character.

