

KOSTA BROWNE SINGLE VINEYARD SERIES

2017 Giusti Ranch Pinot Noir

Farmed by the Giusti family since the 1870s

VINEYARD DETAILS

Vineyard	Giusti Ranch
Clones	115, 667, 777
Orientation	North/South & East/West
Trellising	Uni-lateral Cordon
Soil	Goldridge

TECHNICAL DETAILS

Fermentation	31% Concrete vessels / 27% Stainless steel / 25% Wood open tops
Oak	37% New French Oak for 22 months / 6% New Austrian oak for 22 months
Alcohol	14.2%
pH	3.57
TA	5.5 g/L

TASTING NOTES

Nose: Fragrant notes of dark raspberry, blackberry and subtle spices.

Palate: Beautifully textured, featuring powerful notes of ripe blackberry and raspberry cream pie.

FACTS OF NOTE

CELLAR
**Drink
in 2022**

VESSEL
**Concrete, wood,
stainless steel**

CLONE
Mixed Dijon

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 Giusti family has farmed this eponymous property since the 1870s and have some of the deepest roots you will find in Russian River Valley grape growing. As a Kosta Browne vineyard partner of 15 years, our approach to picking this vineyard relies on intuition and familiarity.

The overall warmer climate of this historic site allows us to craft a wine that resides on the intense side of our wine spectrum. Characterized by impressive depth, strength, and luscious dark fruit qualities, this wine is an homage to the style that gave us international recognition.

