

KOSTA BROWNE OBSERVATIONS SERIES
2017 CHARLES RANCH, SONOMA COAST, CHARDONNAY

17CHSC.C RANCH.27PUN

VINEYARD DETAILS

Vineyard	Charles Ranch
Clones	Wente
Soil	Josephine, Goldridge

TECHNICAL DETAILS

Fermentation	100% barrel fermented
Oak	27% new French oak for 16 months / 3 months stainless steel
Alcohol	13.1%
pH	3.53
TA	6.6 g/L

TASTING NOTES

Nose: Precise and focused, with subtle hints of lavender, crème brûlée, lemon tart, and restrained flint.

Mouth: Electric finesse balanced by a brilliant, silky richness.

FACTS OF NOTE

WINEMAKING
Unfiltered

HISTORY
**1st vineyard
designate from
Charles Ranch**

YIELD
2.6 tons/acre

Since 1860, the Charles family and subsequent Martinelli generations have been farming property on the far Sonoma Coast. Formerly known as “Buffalo Hill,” Charles Ranch was once one of the largest sheep ranches in Sonoma County. In the early 1980s, the land was planted to 14 acres of Chardonnay on steep hillside against the Ag Commission’s wishes, and to the disbelief of many. After seven years of working with this esteemed site, we are happy to include this vineyard designate in our Observations Series. Unfiltered to ensure each nuance of this beautifully restrained Chardonnay is intact: its electric finesse is balanced by a brilliant richness.

