

KOSTA BROWNE OBSERVATIONS SERIES
2017 FREEJAMES, SONOMA COAST, PINOT NOIR

17PNSC.FREE.54QM.46PAS

VINEYARD DETAILS

Vineyard	Freestone Quarter Moon Vineyard, Freestone Pastoral Vineyard
Clones	828, 459, 37
Orientation	Mixed Orientation
Trellising	VSP
Soil	Goldridge

TECHNICAL DETAILS

Fermentation	24% whole cluster, 79% stainless steel / 11% wood
Oak	47% new French oak for 22 months
Alcohol	13.4%
pH	3.48
TA	5.9 g/L

TASTING NOTES

Nose: Pure, with enticingly fresh, bright red cherry, bramble and blue fruit.

Mouth: Extremely polished. Mouthwatering freshness with vibrant acidity and notes of red apple skin, boysenberry, and cascading blue fruit.

FACTS OF NOTE

HARVEST
Last year working with fruit from the town of Freestone

YIELD
3.2 tons per acre

CELLAR
Freshness & tension make for an age-worthy wine

Dating back to the California Gold Rush, the quaint town of Freestone marks a significant time when Pinot Noir cuttings made their way to Sonoma County. Formerly, Freestone was owned by three separate sailors named James. They eventually cleared the redwoods for lumber and established the sandstone quarry, much of which was given away at no charge and built the greater part of San Francisco. The AVA is one of the most demanding growing regions, and in 2017 we sourced from two vineyards in Freestone, Pastoral, and Quarter Moon, both of which experience the extremes of the Sonoma Coast. The cold, fog, and wind of the region, coupled with concrete fermentation to preserve the delicacy, make for an incredibly fresh and vibrant wine.

