

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.

