

KOSTA BROWNE OBSERVATIONS SERIES
2017 MT. CARMEL, STA. RITA HILLS, PINOT NOIR

17PNSR.MOUNT.50WC.31WF

VINEYARD DETAILS

Vineyard	Mt. Carmel
Clones	Pommard, 667
Orientation	East/West
Trellising	VSP
Soil	Limestone, Botella Clay

TECHNICAL DETAILS

Fermentation	81% stainless steel / 16% whole cluster / 9% wood
Oak	35% new French oak for 22 months / 19% new Austrian oak
Alcohol	13.3%
pH	3.57
TA	5.7

TASTING NOTES

Nose: Rush of bright cherry and strawberry, complemented by a hint of dark chocolate, Herbes de Provence and dried basil.

Mouth: Concentrated and deep, with refined tannins, and a seamless richness that finishes light on the palate.

FACTS OF NOTE

VINEYARD
Predominantly
dry farmed

HARVEST
Yielded 2.5
tons per acre

CELLAR
Extended time
in barrel to
integrate tannins

Planted in 1989, on steep and rugged land surrounding an abandoned Carmelite monastery, Mt. Carmel was one of the first vineyards planted in the Sta. Rita Hills appellation. Just 50 miles northwest of Santa Barbara, California, the historic 24-acre vineyard consists of primarily dry-farmed, heritage Chardonnay and Pinot Noir clones. With a unique soil composition, the wines produced from the Mt. Carmel vineyard are strikingly exquisite. By fermenting in mostly French oak and concrete tanks, coupled with extended barrel aging to integrate tannins, we were able to craft a bright and uplifting Pinot with concentration, exceptional depth, and structural complexity.

