

KOSTA BROWNE ESTATE WINES

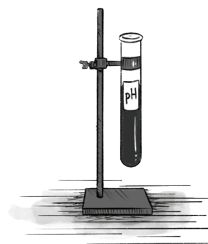
2018 Cerise Vineyard Chardonnay

Complex and Vibrant

Over the past quarter-century, the Anderson Valley has emerged as the source for some of California's most distinctive wines, and Cerise as one of the valley's most preeminent vineyards. Rising from 587 to 1,620 feet, its steep, unforgiving terrain results in thought-provoking wines that combines a rustic spirit with stunning energy and opulence. Originally planted with Pinot Noir in 1997, a selection of vines were grafted to Chardonnay in 2013. Grown on a south-west facing slope, this striking expression of Anderson Valley Chardonnay comes from the coolest section of Cerise Vineyard.

Bountiful aromas of quince, sharp lemon curd, and lime zest leap from the glass, while the palate displays a complex interaction between the acidity and textural richness. Subtle flavors of ripe peaches and lightly toasted almond linger upon the nuanced finish.

Fact of Note: 80% fermented and aged in foudre.



pH 3.47



80% foudre



9% new French oak

VINEYARD DETAILS

VINEYARD Cerise

CLONES Wentz

ORIENTATION North East / South West

TRELLISING Quad Cordon

SOIL Wolfey-Bearwallow

TECHNICAL DETAILS

FERMENTATION 80% fermented and aged in a horizontal foudre for 16 months, then moved to a barrel for an additional 2 months

ÉLEVAGE 9% new French oak for 18 months

ALCOHOL 13.4%

pH 3.47

TA 6.1 g/L

TASTING NOTES

NOSE Bountiful citrus aromatics entice the senses with expressions of lime zest, fresh peach, and toasted almonds. Refined notes of lavender and sage add to the dynamic appeal.

MOUTH Ripe peaches and lightly toasted almond complement the nuanced tension of acidity and round, textural richness.