

KOSTA BROWNE SINGLE VINEYARD WINES

2019 El Diablo Chardonnay

Low Yields with Intense Flavor

Planted in 2008, El Diablo Vineyard has an average elevation of 500 feet. This tightly spaced vineyard encourages competition between the vines for a fixed amount of nutrients, resulting in reduced yields and exemplary quality.

Minimal cellar intervention and staggering terroir combine to create a wine that is raw, real, and delicious. Crafted from the famed Montrachet and Wente clones, this Chardonnay is a favorite of the entire KB team. Intensely aromatic with a pure flinty note, lemon zest, fresh lime, and thyme, the focused palate offers incredible tension and piercing acidity. Gorgeous and unfiltered, there is tremendous length and polish.

Fact of Note: Our El Diablo Chardonnay is unfiltered.



PH 3.22



100% barrel
ferment



55% new French
oak

VINEYARD DETAILS

VINEYARD El Diablo Vineyard
CLONES Montrachet and Wente
ORIENTATION North / East
TRELLISING VSP
SOIL Goldridge soil

TECHNICAL DETAILS

FERMENTATION 100% barrel ferment
ÉLEVAGE 55% new French oak for 16 months, prior to bottling 100% stainless steel for 2 months
ALCOHOL 13.5%
pH 3.22
TA 6.4 g/L

TASTING NOTES

NOSE Intensely aromatic with a pure flinty note, lemon zest, fresh lime, and hints of thyme.
MOUTH Gorgeous and unfiltered, with incredible tension and a piercing note of acidity. Tremendous sophistication with a radiant finish.