

KOSTA BROWNE OBSERVATIONS SERIES

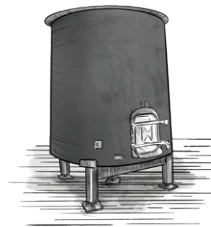
2018 Sixty Days Pinot Noir

18PNSC.60DAYS.50WC.73CF

Gap's Crown is considered by many to be one of the best representations of what the Petaluma Gap AVA, which spans an area of more than 200,000 acres, is all about. Since we began working with this site in 2006, its meteoric rise into the pantheon of great Pinot Noir vineyards has been extraordinary, and we are thrilled to include this unique interpretation within our Observations Series.

To create an elegant and distinctive expression of Pinot Noir, we performed an extended 60-day submerged-cap fermentation with 73% of the wine fermented in a concrete tank. This long, gentle process preserved the most delicate characteristics, producing an uncommonly graceful Pinot Noir with ethereal aromatics, polished tannins, and pure, resonant flavors.

Fact of Note: The concrete tank fermentation allowed for the very delicate flavors to be preserved.



73% concrete



TA 6.03 g/L



30% new
Austrian oak

VINEYARD DETAILS

VINEYARD Gap's Crown Vineyard, Sonoma Coast AVA

CLONES 828, 115, 114, 667

ORIENTATION North / East

TRELLISING VSP

SOIL Loam and clay

TECHNICAL DETAILS

FERMENTATION 73% concrete, 27% stainless steel, 50% whole cluster

ÉLEVAGE 43% new French oak for 16 months, 30% new Austrian oak for 16 months

ALCOHOL 14.3%

pH 3.67

TA 6.03 g/L

TASTING NOTES

NOSE Complex aromatics of dark fruits and a broody rusticity emerge from the glass complemented by beguiling notes of red cherry pie, mocha, and cocoa.

MOUTH An attention-grabbing unveiling with pleasing tension balanced by nimble, integrated tannins and an impressively long finish.