

KOSTA BROWNE OBSERVATIONS SERIES

2018 Laguna Valdez Vineyard Chardonnay

18CHRR.UVL.40PU.24HF

Ulises Valdez migrated to the US as a young teenager. His dedication to excellence in the vineyards proved fruitful as he became a highly-skilled grower and eventually established himself as one of the most iconic growers in northern California. For years, we have worked with this special site and feel honored to share a focused representation within this wines series.

To craft an uncommonly nuanced and seductive Chardonnay, we fermented the majority of this wine in puncheons and a 600-gallon foudre, which we laid on its side to increase lees contact. These large-format vessels accentuated the wine's freshness, minerality and orchard fruit flavors, with the horizontal foudre providing an opulent textural foundation.

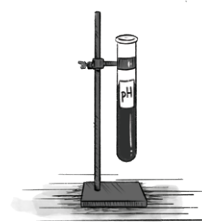
Fact of Note: 40% aged in puncheons.



ABV 14.4%



56% new French oak



pH 3.23

VINEYARD DETAILS

VINEYARD Laguna Valdez, Russian River Valley AVA

CLONES Calera, Wente, Batto

ORIENTATION Northeast / Southwest

TRELLISING Quad cane

SOIL Goldridge

TECHNICAL DETAILS

FERMENTATION 76% Barrel, 24% foudre

ÉLEVAGE 56% new French oak barrel for 14 months, 13% new Austrian oak for 14 months

ALCOHOL 14.4%

pH 3.23

TA 6.86 g/L

TASTING NOTES

NOSE Pronounced, with alluring aromas of orange and hawthorn blossoms and honeyed pears, followed by captivating undertones of toasted nuts, cream, and wet stone.

MOUTH Exhilarating with vibrant acidity, precise freshness, and unequivocal balance. Layers of Jonagold apples, caramel, and crème brûlée unite, bringing the wine to a dramatic finish.