

KOSTA BROWNE APPELLATION SERIES

2021 Santa Lucia Highlands Pinot Noir

A Taste of the High Chaparral

Our Appellation Series wines exemplify our commitment to exploration and passion for crafting soulful and thought-provoking wines that celebrate some of the world's great terroirs.

Located on the eastern slopes of the coastal range that shelters the fertile Salinas Valley from Big Sur, this appellation is relatively new, with the first vineyards being developed only in the 1970s. Surprisingly, these central coast slopes are generally cooler than the Russian River Valley, largely due to the ocean breezes and fog coming in from Monterey Bay. The vineyards are sheltered by the coastal peaks that limit rainfall—an ideal hillside for Pinot Noir to excel.

The 2021 harvest lasted two weeks longer than the previous vintage, and we were fortunate to have the opportunity to work with new blocks from the Sierra Mar Vineyard. A very expressive wine with aromas of ripe raspberry, black cherry, and orange citrus, the Santa Lucia Highlands Pinot Noir is elegant with balanced tannins and an impressive finish.

Fact of Note: Santa Lucia Highlands Pinot Noir had the highest percentage of concrete and wood tank ferments of all the Appellation wines.



31% concrete



40% wood
tank



49% new French
oak

VINEYARD DETAILS

VINEYARD Garys', Rosella's, Pisoni, Sierra Mar, Soberanes

CLONES Pisoni

TRELLISING VSP

SOIL Arroyo Seco and Chualar fine sandy loam

TECHNICAL DETAILS

FERMENTATION 40% wood, 31% concrete, 29% stainless steel, 2% whole cluster

ÉLEVAGE 49% new French oak for 14 months

ALCOHOL 14.1%

pH 3.61

TA 5.5 g/L

TASTING NOTES

NOSE Very expressive with aromas of ripe raspberry, black cherry, and wet stone.

MOUTH Elegant and composed with balanced tannins, orange citrus, and black pepper with a lingering finish.