

KOSTA BROWNE APPELLATION SERIES

2021 Willamette Valley Pinot Noir

Mother Nature's Cataclysmic Canvas

For over 25 years, our commitment to exploration and passion for crafting soulful and thought-provoking wines has taken us through the Russian River Valley, Sonoma Coast, Sta. Rita Hills, Santa Lucia Highlands, and Anderson Valley in California to the hallowed vineyards of Burgundy, France, and now north to Oregon's majestic Willamette Valley.

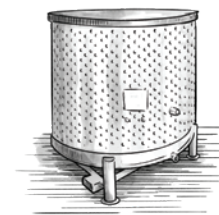
Thousands of years ago, an ice dam burst from Glacial Lake Missoula, causing catastrophic flooding across Washington, down the Columbia River, and into Oregon, carrying treasures of glaciofluvial deposits. As a result, the enchanting soils of the Willamette Valley range from some of the deepest alluvial deposits to eroded basalts to uplifted sea beds—a Pinot Noir paradise.

This inaugural vintage features a blend of L'Angolo, Eola Springs, Shea, Arlyn, Ribbon Ridge, Giving Tree, and Zenith vineyards, bursting with black cherry, plum, blueberries, and savory black tea aromatics with hints of sandalwood.

Fact of Note: Willamette Valley Pinot Noir had the longest skin contact of any Appellation wines.



TA 5.36 g/L



100% stainless steel



5% whole cluster

VINEYARD DETAILS

VINEYARD L'Angolo, Eola Springs, Shea, Arlyn, Ribbon Ridge, Giving Tree, Zenith

CLONES 115, 943, Wadenswil, Pommard, 667, 828

TRELLISING VSP

SOIL Combination of Jory (volcanic), Mustard-tinted Willakenzie (marine-sediment), and Laurelwood (Loess & silt)

TECHNICAL DETAILS

FERMENTATION 100% stainless steel, 5% whole cluster

ÉLEVAGE 33% new French oak for 12 months, prior to bottling
100% stainless steel for 1 month

ALCOHOL 13.5%

pH 3.62

TA 5.36 g/L

TASTING NOTES

NOSE Illusive, bright pomegranate with notes of hibiscus tea and orange rind with a hint of green apple skin.

MOUTH Freshly picked blackberries with firm, integrated tannins and savory hints of umami create an interesting and complex palate.