

KOSTA BROWNE APPELLATION SERIES

# 2021 Sonoma Coast Pinot Noir

## The Western Edge Personified

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.

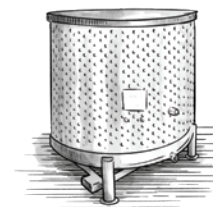
The Sonoma Coast is the largest appellation in Sonoma County, strongly influenced by its proximity to the ocean and heavy rainfall—producing more than twice the annual amount of its inland neighbors.

This vintage, we sourced from eight vineyards in both the northern true coastal zone and the southern edge of the appellation. Together, they form a singular wine, distinctively Sonoma Coast, with illuminating, deep hues and a warm medley of boysenberry, blueberry, and fresh-cut strawberry, with a slight undertone of forest rain. To showcase the terrific vintage and purity of each site, we used a balanced selection of fermentation vessels. The resulting Pinot Noir is in beautiful harmony with well-integrated tannins, adding volume to a refined finish with an uplifting presence.

**Fact of Note:** The harvest window was roughly one month shorter than the previous vintage.



**pH** 3.62



**81%** stainless steel



**11%** wood tank

### VINEYARD DETAILS

**VINEYARD** Treehouse, Thorn Ridge, Gap's Crown, Marshall Ranch, Pratt, Balletto, Mardikian, Winner's Circle

**CLONES** 2A, 15, 23, Swan, Calera, Pommard, 113, 114, 115, 828

**TRELLISING** VSP

**SOIL** Mainly Goldridge loam

### TECHNICAL DETAILS

**FERMENTATION** 81% stainless steel, 11% wood, 8% concrete, 1% whole cluster

**ÉLEVAGE** 38% new French oak for 15 months, 11% wood cask for 15 months, 1% new Austrian oak for 15 months

**ALCOHOL** 14.1%

**pH** 3.62

**TA** 5.6 g/L

### TASTING NOTES

**NOSE** A compilation of ripe, red and blue fruit ignites the senses with slight undertones of forest rain.

**MOUTH** Soft and smooth on the palate with pure electric dark berry flavors and deep, unified tannins add volume to a refined finish.