

KOSTA BROWNE SINGLE VINEYARD SERIES

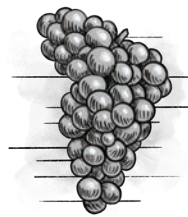
# 2021 Mt. Carmel Pinot Noir

## Superb Terroir-Driven Structure

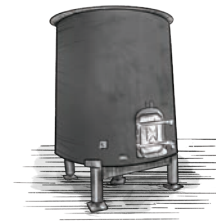
Established in 1989, Mt. Carmel is home to the acclaimed Sta. Rita Hills appellation. An extremely cool and windy site, Mt. Carmel is primarily dry-farmed, which ensures the roots of the vines dig deep into the site's exceptional diatomaceous earth soils, producing a wine that is both energetic and intricate.

The 2021 vintage was fermented in 100% concrete and then aged in new French oak for 17 months. Subtle nuances of cedar and vanilla complement aromas of dried strawberry, boysenberry, and raspberry. A refreshing acidity flows across the palate, followed by impeccable cohesion. The wine extends its presence on the finish with a resurgence of brightness and persistence, adorned with luscious dark fruit notes and a touch of oak.

Fact of Note: The highest whole cluster percentage in the Single Vineyard Series.



10% whole cluster



100% Concrete



TA 5.65 g/L

### VINEYARD DETAILS

**VINEYARD** Mt. Carmel, Sta. Rita Hills AVA

**CLONES** 2A, Pommard, 828, Swan

**ORIENTATION** North / East

**TRELLISING** VSP

**SOIL** Tierra sandy loam, diatomaceous earth

### TECHNICAL DETAILS

**FERMENTATION** 100% concrete, 10% whole cluster

**ÉLEVAGE** 39% new French oak for 17 months

**ALCOHOL** 13.5%

**pH** 3.59

**TA** 5.65 g/L

### TASTING NOTES

**NOSE** Enticing aromas of dried strawberries, boysenberry, and raspberry with undertones of cedar and vanilla spice.

**MOUTH** An energizing and bright palate with unparalleled cohesion and incredible length on the finish.