

KOSTA BROWNE APPELLATION SERIES

2022 Anderson Valley Pinot Noir

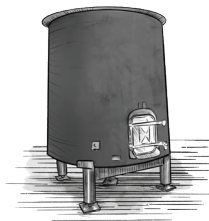
Mystic Rivers, Rugged Ridges, and Majestic Hills

Our Appellation Series wines embody our unwavering commitment to exploration and the artistry of crafting soulful, thought-provoking wines that pay homage to the world's extraordinary terroirs.

Sixty-five miles north of our winery in Sebastopol, CA, is the critically acclaimed AVA of Anderson Valley. This rural, unparalleled location has a history of producing world-class wines, including our Cerise Vineyard of the Estate Series.

To capture the rustic beauty of Anderson Valley, this year's blend underwent fermentation in both concrete and oak tanks to accentuate its aromatic complexity. With nuanced flavors of black cherry, wild raspberry, and red apple, this Pinot Noir is beautifully balanced with a refreshing acidity that enchants the palate, leading to a sleek, extended finish.

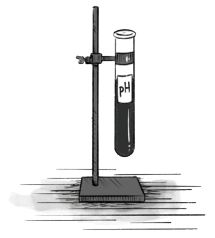
Fact of Note: This was the only blend of our Appellation Series that did not undergo fermentation in stainless steel.



76% concrete
fermented



TA 5.23 g/L



PH 3.61

VINEYARD DETAILS

VINEYARD Cerise, Knez, Demuth, Gowan Creek

CLONES 2A, Swan, Calera, 23, 37, 38, 97, 828

TRELLISING VSP

SOIL Bear-wallow complex

TECHNICAL DETAILS

FERMENTATION 76% concrete, 14% oak

ÉLEVAGE 35% new French oak & 65% neutral oak for 14 months

ALCOHOL 14.1%

pH 3.61

TA 5.23 g/L

TASTING NOTES

NOSE Black cherry and pomegranate aromatics are complemented by an enchanting hint of earth.

MOUTH Wild raspberry and red apple flavors unfold on the palate with an electric acidity, culminating in a sleek, lingering finish.