

KOSTA BROWNE APPELLATION SERIES

2022 Santa Lucia Highlands Pinot Noir

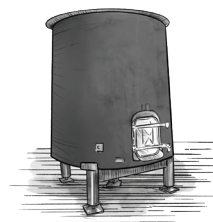
A Taste of the High Chaparral

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.

Located on the eastern slopes that shelter the lush Salinas Valley from Big Sur, the Santa Lucia Highlands AVA neighbors Monterey Bay's infamous Blue Grand Canyon, a 300-mile submarine canyon that provides a climatic pathway from the Pacific Ocean to the Santa Lucia Highlands, significantly impacting atmospheric conditions. The cool air rolls off the ocean and funnels wind throughout the Santa Lucia mountain ranges, mitigating temperature spikes from north to south, elongating the growing season, and enabling slow, gentle ripening.

The 2022 vintage is nuanced with black cherry, raspberry, and blood orange fruit flavors, complemented by a subtle essence of chaparral. Fermented in both concrete and oak tanks, this expressive Pinot Noir boasts intriguing layers that unfold with a beautifully composed structure.

Fact of Note: The picking window was two weeks longer than the previous vintage.



20% concrete
fermented



14% oak
fermented



Aged in 40%
new French oak

VINEYARD DETAILS

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

CLONES Pisoni, 777

TRELLISING VSP

SOIL Arroyo Seco and Chualar fine sandy loam

TECHNICAL DETAILS

FERMENTATION 66% stainless steel, 20% concrete, 14% oak; 4% whole cluster

ÉLEVAGE 40% new French oak & 60% neutral oak for 12 months, then 100% of the blend was aged for two months in stainless steel.

ALCOHOL 14.1%

pH 3.65

TA 5.19 g/L

TASTING NOTES

NOSE An expressive bouquet of black cherry, raspberry, and juniper.

MOUTH Beautifully composed, this wine unfolds vibrant blood orange and cranberry layers, delicately structured with a hint of chaparral.