

KOSTA BROWNE SINGLE VINEYARD SERIES

2022 El Diablo Chardonnay

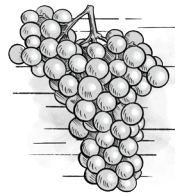
Low Yields with Intense Flavor

Planted in 2008 at an average elevation of 500 feet, El Diablo Vineyard is known for its tightly spaced vines, which compete for nutrients, resulting in reduced yields with exceptional quality. This unique growing environment contributes to the vineyard's distinctive character and the wine's remarkable depth.

Our 2022 El Diablo was 100% whole cluster direct-pressed and fermented exclusively in barrel, adding a unique complexity and depth to the wine. It was aged for 12 months in oak, followed by an additional six months in stainless steel, resulting in a Chardonnay with beautiful vibrancy and refined structure.

Leading with flinty minerality, aromas of Meyer lemon blossom, apricot, and golden delicious apple entice the senses. On the palate, a harmonious blend of citrus and stone fruit is complemented by subtle hints of honey, brioche, and a touch of mint. Bright acidity creates an expressive, balanced wine that culminates in a crisp yet extended finish.

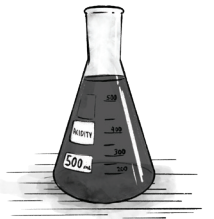
Fact of Note: El Diablo was 100% whole cluster direct pressed.



100% whole cluster
direct press



Aged in 46%
new French oak



TA
6.2 g/L

VINEYARD DETAILS

VINEYARD El Diablo, Russian River Valley AVA

CLONES Montrachet, Robert Young, Wente

TRELLISING VSP

SOIL Spreckels loam

TECHNICAL DETAILS

FERMENTATION 100% barrel; 100% whole cluster direct press

ÉLEVAGE 46% new French oak & 54% neutral oak for 12 months, 100% of the blend was aged for six months in stainless steel

ALCOHOL 13.5%

pH 3.34

TA 6.2 g/L

TASTING NOTES

NOSE A mineral-driven bouquet of Meyer lemon blossoms, ripe apricot, and golden delicious apple.

MOUTH A seamless blend of lime zest, lemon curd, and honeysuckle with nuances of brioche and mint leaf. Vibrant acidity lifts the palate with a crisp, lingering finish.