

KOSTA BROWNE SINGLE VINEYARD SERIES

2022 Giusti Ranch Pinot Noir

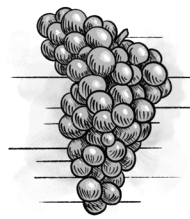
Farmed by the Giusti Family Since the 1870s

The Giusti family has farmed their remarkable property since the 1870s, boasting one of Russian River Valley's longest grape-growing legacies. Situated in a slightly warmer region of the valley and blessed with ideal Josephine loam soils, this historic estate consistently produces one of our most sumptuous wines.

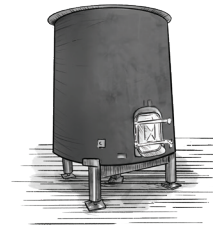
This year's Giusti Ranch Pinot Noir underwent a meticulous fermentation process in oak, concrete, and stainless steel, using 4% whole clusters, and was aged in a combination of new French oak, neutral oak, and wood cask/foudre. The result is a wine of remarkable complexity and refinement.

Revealing a captivating bouquet of black plum, blueberry, and cedar, this bottling presents a rich tapestry of dark fruits and pomegranate on the palate, accented by light baking spices and subtle herbs. Smooth tannins are lifted by bright, well-integrated acidity.

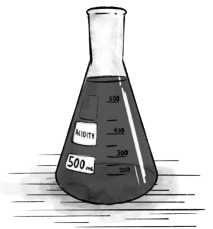
Fact of Note: The first pick of the vintage and the last Single Vineyard wine to be bottled.



4%
whole cluster



30%
concrete



TA
5.6 g/L

VINEYARD DETAILS

VINEYARD Giusti Ranch, Russian River Valley AVA

CLONES 667, 777, 115

TRELLISING VSP

SOIL Josephine loam

TECHNICAL DETAILS

FERMENTATION 45% oak, 30% concrete, 25% stainless steel; 4% whole cluster

ÉLEVAGE 38% new French oak & 51% neutral oak for 18 months, 11% wood cask/foudre for 20 months, then 100% of the blend was aged for 1 month in stainless steel

ALCOHOL 13.5%

pH 3.48

TA 5.6 g/L

TASTING NOTES

NOSE Intriguing aromas of black plum, blueberry, and cedar, complemented by hints of subtle herbs and barrel spice.

MOUTH Blackberry, red apple, and pomegranate are accented by light baking spices with a subtle hint of rooibos red tea. Well-integrated acidity adds lift to smooth tannins, creating a balanced and refined finish.