

KOSTA BROWNE SINGLE VINEYARD SERIES

2020 El Diablo Chardonnay

Low Yields with Intense Flavor

Planted in 2008, El Diablo Vineyard has an average elevation of 500 feet. This tightly spaced vineyard encourages competition between the vines for a fixed amount of nutrients, resulting in reduced yields and exemplary quality.

Our 2020 El Diablo Vineyard Chardonnay was crafted from the famed Montrachet, Robert Young, and Wente clones, grown in ideal Goldridge soils. Aged for 14 months in 65% new French oak barrels, it is a fresh, zesty, and intensely aromatic Chardonnay with hints of sea spray salinity. On the palate, compelling layers of sliced green apple, Meyer lemon, fleshy apricot, and ripe orchard fruit are underscored by an electric energy that carries the flavors to a sleek and silky finish.

Fact of Note: The Robert Young clone was split between two individual lots to accentuate the texturally rich and intense body of El Diablo.



pH 3.19



ABV 13.5%



65% new French oak

VINEYARD DETAILS

VINEYARD El Diablo, Russian River Valley AVA

CLONES Montrachet, Wente, Robert Young

ORIENTATION North / East

TRELLISING VSP

SOIL Goldridge soil

TECHNICAL DETAILS

FERMENTATION 100% barrel

ÉLEVAGE 65% new French oak for 14 months, prior to bottling 100% stainless steel for 3 months

ALCOHOL 13.5%

pH 3.19

TA 6.83 g/L

TASTING NOTES

NOSE Expressive, fresh, and spirited, offering sliced green apple and lemon zest aromas complemented by a touch of apricot.

MOUTH Bursting with layers of orchard fruit, Meyer lemon, and a note of salinity, all supported by electric acidity that carries through a long finish.