

KOSTA BROWNE SINGLE VINEYARD SERIES

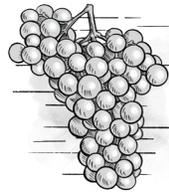
2021 El Diablo Chardonnay

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 2021 El Diablo Chardonnay was fermented exclusively in barrel with 100% whole clusters for added complexity and aged in 34% new French oak for 12 months. This wine has beautiful harmony and is impressively expressive, highlighting honeysuckle, kiwi, orange peel, and lemon. A pleasant contrast of freshness and opulence unfolds with increasing layers of apricot and crème brûlée that carry the Chardonnay to a pleasantly precise finish.

Fact of Note: The El Diablo Chardonnay was direct pressed with 100% whole clusters.



100% whole cluster



34% new French oak



TA 6.75 g/L

VINEYARD DETAILS

VINEYARD El Diablo, Russian River Valley AVA

CLONES Montrachet, Robert Young, Wente

ORIENTATION North / East

TRELLISING VSP

SOIL Spreckels loam

TECHNICAL DETAILS

FERMENTATION 100% barrel, 100% whole cluster direct press

ÉLEVAGE 34% new French oak for 12 months, prior to bottling 100% stainless steel for 6 months

ALCOHOL 13.5%

pH 3.43

TA 6.75 g/L

TASTING NOTES

NOSE Expressive aromas of honeysuckle, kiwi, and orange peel with a touch of oak.

MOUTH Impressively focused with an exceptional depth of flavor and medium acidity. Apricot, crème brûlée, and a hint of vanilla enhance the beautifully round palate.