

KOSTA BROWNE SINGLE VINEYARD SERIES

2022 Eola Springs Vineyard Pinot Noir

Earth-Driven Sophistication

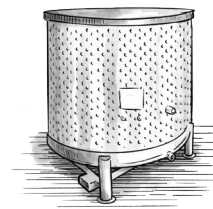
Eola Springs Vineyard, a storied site with a rich history dating back to 1972, embodies the essence of Pinot Noir from the renowned Van Duzer Corridor. Planted in well-draining soils and dry-farmed, this west-facing vineyard benefits from cooling coastal winds that impart a unique character to its fruit. The result is a wine that exudes both power and restraint, reflecting Oregon's remarkable terroir.

Our inaugural Eola Springs Pinot Noir is a testament to this exceptional site. Fermented entirely in stainless steel and aged for 15 months in a balanced mix of new and neutral French oak, this wine highlights the vineyard's natural essence. There is an elegant interplay of jasmine, lavender, cherry, and stone fruit with an herbaceous undertone and a touch of vanilla. Lively acidity provides a beautiful freshness and lean structure, showcasing remarkable tension and an expressive finish.

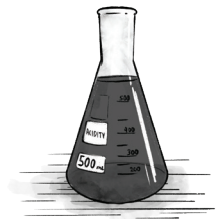
Fact of Note: During harvest, Eola Springs Vineyard blocks were both the first and last to be picked in Oregon.



Aged in 50%
new French oak



100% stainless
steel



TA 5.26 g/L

VINEYARD DETAILS

VINEYARD Eola Springs, Willamette Valley AVA

CLONES 115, 943, Swan, Mt. Eden

TRELLISING VSP

SOIL Willakenzie sediment, Jory, Laurelwood, and Missoula flood deposits

TECHNICAL DETAILS

FERMENTATION 100% stainless steel

ÉLEVAGE 50% new French oak and 50% neutral oak for 15 months, then 100% of the blend was aged for 1 month in stainless steel

ALCOHOL 14.1%

pH 3.52

TA 5.26 g/L

TASTING NOTES

NOSE A vibrant bouquet of jasmine and lavender intertwined with bright red fruit and a subtle hint of tea leaf.

MOUTH Elegant flavors of cherry, cranberry, and plum, with a touch of vanilla and lively acidity, leading to a fresh and structured finish that showcases remarkable tension and energy.

