KOSTA BROWNE SINGLE VINEYARD SERIES

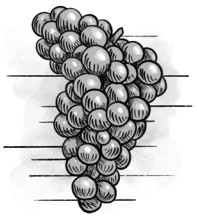
2022 Mt. Carmel Pinot Noir

Superb Terroir-Driven Structure

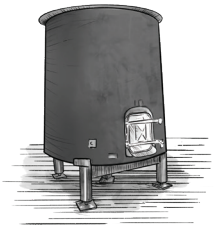
Established in 1989, Mt. Carmel is located in the acclaimed Sta. Rita Hills appellation. An extremely cool and windy site, Mt. Carmel is primarily dry-farmed, which ensures the roots of the vines dig deep into the site's exceptional diatomaceous earth soils, producing a wine that is both energetic and intricate.

Fermented in 100% concrete using 10% whole clusters and then gracefully aged for 18 months, the 2022 Mt. Carmel Pinot Noir vividly reflects its cool-climate terroir.

The nose reveals an inviting blend of cherry, cacao, and vanilla with a hint of cedar. On the palate, vibrant red fruit flavors of wild strawberry and dried cranberries, along with notes of blood orange, are balanced by bright acidity and refined tannins, leading to a well-integrated, extended finish.



10% whole cluster



100% Concrete

TA 5.73 g/L

Fact of Note: Mt. Carmel features the highest whole cluster use in our Single Vineyard series.

VINEYARD DETAILS

VINEYARD Mt. Carmel, Sta. Rita Hills AVA
CLONES 2A, 828
TRELLISING VSP
SOIL Tierra sandy loam, diatomaceous earth

TECHNICAL DETAILS

FERMENTATION 100% concrete; 10% whole cluster
ÉLEVAGE 48% new French oak & 52% neutral oak for 17 months, then 100% of the blend was aged for 1 month in stainless steel
ALCOHOL 13.5%
pH 3.75
TA 5.73 g/L

TASTING NOTES

NOSE Aromatic layers of cherry, cacao, and vanilla intertwined with a subtle hint of cedar.
MOUTH Fragrant wild strawberry, dried cranberry, and a touch of blood orange, with bright acidity and refined tannins, pave the way to a well-integrated, extended finish.

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