

KOSTA BROWNE OBSERVATIONS SERIES

2019 Eastside Road Chardonnay

19CHRR.RVED.25HF.54PU

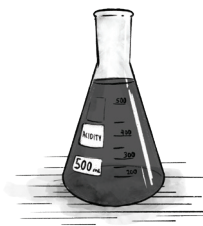
Ritchie Vineyard boasts a rich history, spanning over four decades of meticulous farming, culminating in the creation of a "Grand Cru" site renowned for its intensity and natural acidity. In contrast, El Diablo offers a newer perspective on quality winemaking. With tightly spaced vines fostering competition for nutrients, El Diablo yields wines with exceptional depth and concentration.

The 2019 Eastside Road Chardonnay beautifully represents these two distinct expressions of California's winemaking heritage. Comprising 75% from Ritchie Vineyard and 25% from El Diablo, this blend showcases notes of crème brûlée, orange blossom, lemon curd, and brioche, each reflecting the unique terroir of its origin. On the palate, precise acidity and richness create a strong mid-palate, while well-integrated oak adds incredible depth, resulting in a wine that is as intriguing as it is elegant.

Fact of Note: 75% of the blend is from Ritchie Vineyard and 25% is from El Diablo.



Aged in 52%
new French oak



TA 6.88 g/L



ABV 14.3%

VINEYARD DETAILS

VINEYARD Ritchie Vineyard, El Diablo, Russian River Valley AVA

CLONES Montrachet, Robert Young, Wente

TRELLISING VSP

SOIL Goldridge

TECHNICAL DETAILS

FERMENTATION 75% barrel, 25% oak foudre

ÉLEVAGE 52% new French oak & 24% neutral oak for 14 months,
24% oak cask/foudre for 18 months

ALCOHOL 14.3%

pH 3.32

TA 6.88 g/L

TASTING NOTES

NOSE Enticing aromas of crème brûlée, orange blossom, and brioche.

MOUTH Precise acidity with notes of lemon curd create a captivating mid-palate, while well-integrated oak adds depth to an elegant finish.