

KOSTA BROWNE OBSERVATIONS SERIES

# 2019 Francesca Vineyard Chardonnay

## 19CHSR.FRV.50NF.CL72

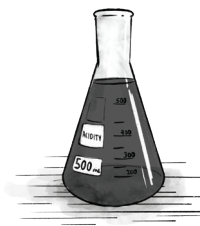
Francesca Vineyard is one of the westernmost sites in the Sta. Rita Hills—a windswept knoll where vines face the full force of the Pacific’s cooling fog and coastal breezes. Tucked away in Sweeney Canyon, this seven-acre site is a hidden gem, defined by its sandy loam soils and high-density plantings. The extreme conditions result in naturally low yields, producing small clusters with thick skins that lend depth and concentration to the wines grown here.

To honor the singular nature of this site, we fermented this Chardonnay entirely in barrel using native yeasts, allowing the vineyard’s character to unfold. Aged for 14 months in French oak, with a balanced mix of new and neutral oak barrels, this wine carries a remarkable texture and energy. Aromas of nectarines, apricots, and honeydew melon lead into a round, expressive palate with lively acidity. As the wine lingers, it turns velvety, revealing delicate florals through a long, persistent finish.

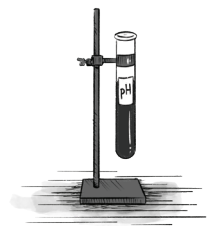
**Fact of Note:** This Chardonnay underwent 100% native fermentation in 60-gallon barrels.



Aged in 50%  
new French oak



TA  
6.6 g/L



pH  
3.34

### VINEYARD DETAILS

**VINEYARD** Francesca, Sta. Rita Hills AVA

**CLONES** Wente-72

**TRELLISING** VSP

**SOIL** Sandyloam

### TECHNICAL DETAILS

**FERMENTATION** 75% barrel, 25% oak foudre

**ÉLEVAGE** 50% new French oak & 50% neutral oak for 14 months

**ALCOHOL** 14.3%

**pH** 3.34

**TA** 6.6 g/L

### TASTING NOTES

**NOSE** Generous aromas of nectarine, apricot, and honeydew melon, accented by vanilla, cinnamon, and delicate florals.

**MOUTH** Round and expressive, with lively acidity balancing stone fruit and mild oak. A velvety texture unfolds into a long, fragrant finish.