

# KOSTA BROWNE 2023 EOLA SPRINGS VINEYARD PINOT NOIR

**POWER GUIDED ELEGANCE**

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 Eola Springs Vineyard Pinot Noir is a true expression of this exceptional site. Fermented entirely in stainless steel and aged for 14 months in 25% new French oak, followed by a final month in stainless steel before bottling, to preserve the vineyard's natural essence. On the nose, a layered, expressive bouquet unfolds with crushed marionberries, dried mushrooms, and fresh herbs. The palate is vibrant and poised, striking a beautiful balance between supple and firm, revealing notes of red fruit framed by a refined, graceful tannin structure.

## TASTING NOTES

**AROMA** A diverse, complex bouquet of crushed marionberries, dried mushrooms, and fresh herbs.

**PALATE** Precise and energetic on the palate, the wine balances supple fruit with firm structure, finishing long and clean with quiet persistence.

## TECHNICAL DETAILS

**FERMENTATION** 100% stainless steel

**ÉLEVAGE** 25% new French Oak for 14 months, then 100% of the blend was aged in stainless steel for 1 month.

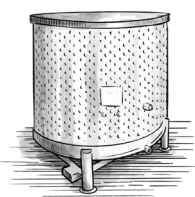
**ALCOHOL** 14.3% **pH** 3.57 **TA** 5.17 g/L

## VINEYARD DETAILS

**VINEYARD** Eola Springs Vineyard, Willamette Valley AVA

**CLONES** Swan, 943

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



100% stainless  
steel



25% new  
French oak



TA  
5.17

