

KOSTA BROWNE SINGLE VINEYARD SERIES

2020 Mt. Carmel Pinot Noir

Superb Terroir-Driven Structure

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

In 2020, the site was harvested over the course of one month with two individual picks and the extended growing season was a week past average. Revealing aromas of dark berries, sweet sage, chaparral, and salty ocean air, it dances across the palate while boysenberry, raspberry, and bracing acidity, build to a zesty, mineral-driven finish.

Fact of Note: This year, the variable weather in Sta. Rita Hills extended the growing season a week past average.



TA 5.96 g/L



76% Concrete fermentation



8% new Austrian Oak

VINEYARD DETAILS

VINEYARD Mt. Carmel, Sta. Rita Hills AVA

CLONES 2A, Pommard, Swan, 828

ORIENTATION North / East

TRELLISING VSP

SOIL Botella clay, sandy loam with diatomaceous earth

TECHNICAL DETAILS

FERMENTATION 76% concrete, 24% wood, 19% whole cluster

ÉLEVAGE 45% new French oak for 16 months, 8% new Austrian oak for 16 months, prior to bottling 100% in stainless steel tank for 1 month

ALCOHOL 13.5%

pH 3.5

TA 5.96 g/L

TASTING NOTES

NOSE Revealing aromas of dark berry fruit, wild sage, and chaparral with pops of vine-ripened raspberry.

MOUTH Thoughtfully well-balanced with silken waves of boysenberry, black cherry, and an electric acidity that leads to a long-lasting mineral finish.