

KOSTA BROWNE SINGLE VINEYARD SERIES

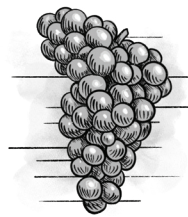
2021 Mt. Carmel Pinot Noir

Superb Terroir-Driven Structure

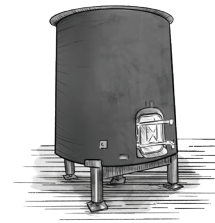
Established in 1989, Mt. Carmel is home to the acclaimed Sta. Rita Hills appellation. An extremely cool and windy site, Mt. Carmel is primarily dry-farmed, which ensures the roots of the vines dig deep into the site's exceptional diatomaceous earth soils, producing a wine that is both energetic and intricate.

The 2021 vintage was fermented in 100% concrete and then aged in new French oak for 17 months. Subtle nuances of cedar and vanilla complement aromas of dried strawberry, boysenberry, and raspberry. A refreshing acidity flows across the palate, followed by impeccable cohesion. The wine extends its presence on the finish with a resurgence of brightness and persistence, adorned with luscious dark fruit notes and a touch of oak.

Fact of Note: The highest whole cluster percentage in the Single Vineyard Series.



10% whole cluster



100% Concrete



TA 5.65 g/L

VINEYARD DETAILS

VINEYARD Mt. Carmel, Sta. Rita Hills AVA

CLONES 2A, Pommard, 828, Swan

ORIENTATION North / East

TRELLISING VSP

SOIL Tierra sandy loam, diatomaceous earth

TECHNICAL DETAILS

FERMENTATION 100% concrete, 10% whole cluster

ÉLEVAGE 39% new French oak for 17 months

ALCOHOL 13.5%

pH 3.59

TA 5.65 g/L

TASTING NOTES

NOSE Enticing aromas of dried strawberries, boysenberry, and raspberry with undertones of cedar and vanilla spice.

MOUTH An energizing and bright palate with unparalleled cohesion and incredible length on the finish.