

KOSTA BROWNE APPELLATION SERIES

2022 Sonoma Coast Pinot Noir

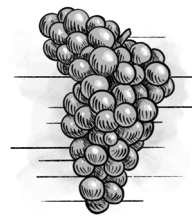
The Western Edge Personified

Our Appellation Series wines embody our unwavering commitment to exploration and the artistry of crafting soulful, thought-provoking wines that pay homage to the world's extraordinary terroirs.

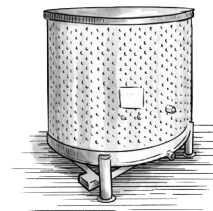
The Sonoma Coast is the largest appellation in Sonoma County, strongly influenced by its proximity to the ocean and heavy rainfall—producing more than twice the annual amount of its inland neighbors.

Our Sonoma Coast vineyards span the northern true coastal zone and the southern edge of the appellation. This distinctive blend is made from 11 different clones, fermented in predominantly stainless steel, and aged for 16 months in 38% new oak. The resulting wine has an energetic acidity with cascading layers of black cherry and elderberry, followed by a lasting finish.

Fact of Note: This Sonoma Coast blend was the longest to ferment in stainless steel from our Appellation Series.



5% whole cluster



78% stainless steel fermented



ABV 14.1%

VINEYARD DETAILS

VINEYARD Gap's Crown, Marshall, Pratt-Sexton, Balletto, Bacigalupi
CLONES Pommard, Mt. Eden, 777, 828, 115, 23, 113, 114, 2A, 828, 667
TRELLISING VSP
SOIL Mainly Goldridge loam

TECHNICAL DETAILS

FERMENTATION 78% stainless steel, 14% oak, 8% concrete; 5% whole cluster
ÉLEVAGE 38% New French oak, 45% neutral oak and 17% oak foudre/cask for 16 months; 5% whole cluster
ALCOHOL 14.1%
pH 3.71
TA 5.69 g/L

TASTING NOTES

NOSE Dark cherry, raspberry, and elderberry intertwine with intriguing hints of fresh basil, and pomegranate.
MOUTH Decadent fruit flavors unfold, showcasing remarkable acidity with dynamic structure and an enduring finish.