

2022 KOSTA BROWNE SONOMA COAST PINOT NOIR

Key Accolades

v20 94 Pts., James Suckling. v20 93 Pts., Wine Spectator. v20 93 Pts., Jeb Dunnuck.

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.

Production & Technical Data

SRP: \$120

VARIETAL COMPOSITION 100% Pinot Noir			
APELLATION Sonoma Coast			
ÉLEVAGE 38% New French oak, 45% neutral oak and 17% oak foudre/cask for 16 months; 5% whole cluster		VINEYARDS Gap's Crown, Marshall, Pratt-Sexton, Balletto, Bacigalupi	
FERMENTATION 78% stainless steel, 14% oak, 8% concrete; 5% whole cluster		CLONES Pommard, Mt. Eden, 777, 828, 115, 23, 113, 114, 2A, 828, 667	
INAUGURAL VINTAGE 2003	ALCOHOL 14.1%	pH 3.71	TA 5.69 g/L
FORMATS AVAILABLE 375 mL, 750 mL		UPC 669576 08042 9	

