

KOSTA BROWNE APPELLATION SERIES

2020 Anderson Valley Pinot Noir

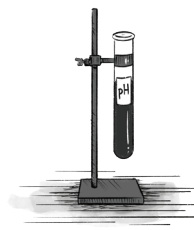
The Acclaimed, Little-Known AVA

Celebrating the cool-climate character and complexity of California's most revered winegrowing regions, our Appellation Series wines are a study in terroir with soulful elegance and energetic intensity.

Sixty-five miles north of our winery in Sebastopol, CA, is the critically acclaimed, little-known AVA of Anderson Valley. This rural, unparalleled location has had a history of producing world-class wines, and we are thrilled to release the third vintage of this Appellation Series blend. We sourced from a variety of vineyards within the appellation, creating an extensive representation of an Anderson Valley blend.

To capture the rustic beauty of this region and retain freshness, the wine was fermented predominantly in stainless steel, further creating a striking Pinot Noir. Intense aromas of juicy black cherry, cranberry, and blueberry are enhanced by the expansively layered palate and uplifting acidity. Intense richness with a captivating texture draws the wine to a long finish, resulting in a signature Kosta Browne Pinot Noir.

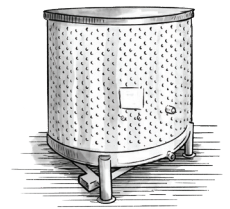
Fact of Note: Introduction of Narrows and Confluence vineyards to the blend.



pH 3.69



ABV 13.5%



78% stainless steel

VINEYARD DETAILS

VINEYARD Cerise, Ferrington, Gowan Creek, Confluence, and Narrows

CLONES 2A, 115, 667, 777, Pommard

TRELLISING VSP

SOIL Bearwallow complex

TECHNICAL DETAILS

FERMENTATION 78% stainless steel, 17% concrete, 5% wood

ÉLEVAGE 38% new French oak for 15 months, 30% wood cask for 14 months

ALCOHOL 13.5%

pH 3.69

TA 5.6 g/L

TASTING NOTES

NOSE Intense dark cherry, cranberry, and fresh market blueberries with rustic, floral notes of wild rose.

MOUTH Expansive, with a layered depth of fruit. An undeniable richness with broad structure and beautiful texture. A signature KB style.