

KOSTA BROWNE ESTATE WINES
2017 Cerise Vineyard Pinot Noir

Fine grit and rustic

VINEYARD DETAILS

Vineyard	Cerise
Clones	Pommard, Marini, 115, 2A, 777, 114, 667, David Bruce
Orientation	North/South
Trellising	Cane VSP
Soil	Yorkville-Witherell

TECHNICAL DETAILS

Fermentation	45% wood, 40% concrete, 8% whole cluster, 7% stainless steel
Oak	Barrel aged 19 months in 47% new French oak
Alcohol	13.4%
pH	3.80
TA	5.60 g/L

TASTING NOTES

Nose: Earthy notes complement the bright cherry and cranberry aromas, while a subtle vanilla bean highlights the elegant structure.

Mouth: Harmonious and poised, with fine tannins, powerful fruit and a captivating acidity.

FACTS OF NOTE

STYLE	YIELD	VINEYARD
2 carbon amphora fermentations elevate freshness & bright fruit	2.2 tons harvested per acre	Elevation difference caused 5 week spread in pick

Over the past quarter-century, the Anderson Valley has emerged as the source for some of California's most distinctive wines, and Cerise as one of the valley's most preeminent vineyards. Rising from 587 to 1,620 feet, its steep, unforgiving terrain results in thought-provoking wines that combine a rustic spirit with stunning energy and opulence. Pinot Noir blocks sit on the eastern side of the valley, facing west, 16 miles from the coast. There is not a single block on flat ground.

Carefully harvested over five weeks from vineyard blocks ranging in elevation, this is a beautifully complex and cerebral wine. There is a freshness of bright cherry and strawberry aromas, underscored by subtle notes of vanilla bean and herbes de Provence. On the palate, a sleek acidity and fine tannins add structure and tension to the enticing berry and spice flavors, drawing the wine to a polished finish.

