

2017 KOSTA BROWNE SONOMA COAST PINOT NOIR

Key Accolades

v17 96 Pts., *Jeb Dunnock*. v17 90 Pts. *California Grapevine*.
v16 91 Pts., *Wine Spectator*. v15 94 Pts., *James Suckling*.
v15 92 Pts. *Jeb Dunnock*. v15 91 Pts., *Wine Spectator*.

Tasting Notes

Nose: Forest floor, with blackberry, Bing cherry and
bramble fruits. A hint of Rosemary.

Mouth: Thoughtful and focused. Intense dark fruits with
notes of blackberry and blueberry.

SRP: \$100-120

Production & Technical Data

Variety: 100% Pinot Noir	UPC: 669576 08002 3
Appellation: Sonoma Coast	Aging: 40% New French Oak for 17 months, 6% Concrete tank for 10 months, 15% Wood tank for 10 months
Clones: 667, Pommard 4, 115, 777, 828, Swan, 23, 114, 2A	Fermentation: 81% Stainless steel open tops, 8% Concrete open tops, 8% Wood open tops, 4% Whole cluster
Inaugural Vintage: 2003	pH: 3.52 TA : 5.62 g/L
Formats Available: 375ml, 750 mL	Alcohol: 14.2%

