

KOSTA BROWNE

2023 GAP'S CROWN VINEYARD

PINOT NOIR

A VINEYARD MADE FOR PINOT NOIR

Gap's Crown Vineyard is regarded as one of the exceptional expressions of the Petaluma Gap AVA, a jewel of the renowned Sonoma Coast appellation. Since 2006, our partnership with this vineyard has soared to remarkable heights, earning its esteemed status among the finest Pinot Noir vineyards.

The 2023 vintage of Gap's Crown Vineyard Pinot Noir was crafted from five carefully selected clones including the prized Swan clone. Fermentation in concrete and wood barrels and then aged for 16 months in barrel, with its final month spent in stainless steel to ensure a harmonious integration of flavors.

These enticing aromas captivate the senses, a mix of potpourri, black cherries, cocoa, dried river bed, and a hint of bacon. On the palate, it reveals an elegant, sleek texture that glides effortlessly, balanced by refreshing acidity. Flavors of wet stones and rich blackberry crumble emerge, leading to a savory finish that lingers, adding depth and complexity to the experience



38%
concrete



62%
oak



46% new
French oak

TASTING NOTES

AROMA Enticing on the nose with potpourri, black cherries, toast, cocoa, clay pot and bacon.

PALATE An elegant and sleek textured wine. Glides effortlessly with refreshing acidity and flavors of wet rock, blackberry crumble and savory finish.

TECHNICAL DETAILS

FERMENTATION 38% concrete, 62% oak; 3% whole cluster

ÉLEVAGE 46% new French oak for 16 months, then 100% of the blend was aged for 1 month in stainless steel.

ALCOHOL 14.3% **pH** 3.68 **TA** 5.26 g/L

VINEYARD DETAILS

VINEYARD Gap's Crown, Sonoma Coast AVA

CLONES Swan, 667, 114, 115, 828

SOIL Goulding-Toomes Complex and Goulding cobbly clay loam

