

KOSTA BROWNE APPELLATION SERIES

# 2020 One-Sixteen Russian River Valley Chardonnay

## A Defining Moment for California Chardonnay

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.

The marine influence that follows the Russian River inland from the Pacific coast is a powerful attribute of this region. The fog helps keep nights cool and offers the vines a well-deserved break from daytime temperatures. The collection of famous Chardonnay vineyards that we work with for this wine are located in the coolest parts of the Russian River Valley. Here, fruit can mature gracefully on the vine, which we find offers us more intensely focused flavors.

Individual pressed lots were all 100% native primary and malolactic fermentations, which adds depth and complexity to the finished wine. From its rich yet lean and focused structure to the vivid notes of citrus, honeysuckle, and crème brûlée, this wine has a vivacious acidity and is worth the wait.

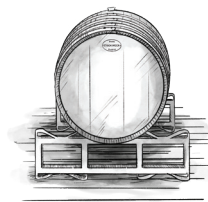
**Fact of Note:** Throughout élevage, the lees were occasionally stirred to develop a rich mouthfeel.



TA 6.25 g/L



21% new French  
oak



7% new Austrian  
oak

### VINEYARD DETAILS

**VINEYARD** Zio Tony, El Diablo, Keefer Ranch, Charles Ranch, Flora Marie, Ritchie, Bootlegger's Hill, Winner's Circle

**CLONES** Hyde, Wente, Montrachet, Robert Young, 95, 548

**TRELLISING** VSP

**SOIL** Goldridge

### TECHNICAL DETAILS

**FERMENTATION** 73% barrel, 27% foudre

**ÉLEVAGE** 21% new French oak for 14 months, 28% wood cask for 8 months, 7% new Austrian oak for 14 months, prior to bottling 100% stainless steel for 4 months

**ALCOHOL** 13.5%

**pH** 3.25

**TA** 6.25 g/L

### TASTING NOTES

**NOSE** Vivid citrus notes of lemon and lime zest, pear, fresh honeysuckle and custard crème brûlée delight as a brilliant minerality envelops the senses.

**MOUTH** A dichotomy of rich and lean with bright acidity and focused structure. Pure fruit and a mesmerizing mid-palate precede a long, nimble finish.