

KOSTA BROWNE SINGLE VINEYARD SERIES

# 2017 Keefer Ranch Pinot Noir

A candy store of clones in the coolest part of the region

## VINEYARD DETAILS

Vineyard	Keefer Ranch
Clones	115, Pommard, 777, Calera, Swan, 2a, 828
Orientation	North/East
Trellising	Bi-lateral cordon
Soil	Goldridge and Josephine Loam

## TECHNICAL DETAILS

Fermentation	39% Wood open tops / 30% Stainless steel open tops / 14% Concrete open tops / 1% Whole cluster
Oak	42% New French Oak for 19 months / 2% New Austrian Oak for 19 months
Alcohol	14.2%
pH	3.63
TA	5.58 g/L

## TASTING NOTES

Nose: Cohesive layers of raspberry and blackberry, highlighted by well-integrated hints of lemon peel.

Palate: Ripe cherry and lemon peel work in harmony with the impressive energy.

## FACTS OF NOTE

CELLAR  
**Drink  
in 2022**

CONCRETE  
**14% Fermented  
and aged in  
concrete**

FERMENTATION  
**39% Wood  
open tops**

In 2017, Mother Nature delivered a concentrated harvest and our talented team worked tirelessly to bring the fruit in at peak quality. These wines are inspired by our desire to capture the essence of many of California's best vineyards for Pinot Noir and Chardonnay. This place-driven focus guides every decision in both vineyard and cellar, and each year we strive to produce exemplary representations of vintage and terroir.

Keefer Ranch is one of the longest tenured properties in our Single Vineyard Series. Located in Green Valley, this mystical site is characterized by cool conditions and a distinct marine influence. Kosta Browne began working with this site in 2005, in collaboration with the legendary Marcy Keefer.

Sourced from the 20-acre parcel that we purchased in 2013, this is a sophisticated and graceful wine that has balanced notes of raspberry and blackberry, while energetic texture and high-toned flavors throughout the palate represent classic KB personality.

