

KOSTA BROWNE

2023 SONOMA COAST PINOT NOIR

THE WESTERN EDGE PERSONIFIED

Our Appellation Series wines embody our relentless pursuit of crafting wines that reflect the land that defines them. The Sonoma Coast, shaped by its proximity to the Pacific Ocean, experiences persistent fog, coastal winds, and abundant rainfall—conditions that allow Pinot Noir to ripen slowly while developing remarkable nuance and tension.

This wine brings together vineyards spanning the appellation, from the rugged coastline to the sheltered inland slopes. Floral and cedar notes weave through layers of wild blueberry and crushed red plum, with a subtle hint of eucalyptus. The palate unfolds with black currant and raspberry, framed by refined structure, while hints of black tea and cinnamon add depth to a graceful, lingering finish. Aged for 16 months in a mix of French oak and foudre, followed by time in stainless steel, this Pinot Noir captures the essence of the Sonoma Coast with poise and vibrancy.

TASTING NOTES

AROMA Floral and cedar notes weave through layers of wild blueberry and crushed red plum, with a subtle hint of eucalyptus.

PALATE Black currant and raspberry fruit flavors unfold with refined structure, while hints of black tea and cinnamon add depth to a well-balanced, graceful finish.

TECHNICAL DETAILS

FERMENTATION 65% stainless steel, 20% oak, 15% concrete; 8% whole cluster

ÉLEVAGE 40% new French oak & 60% neutral oak for 16 months, 13% foudre for 16 months, then 100% of the blend was aged in stainless steel for 1 month.

ALCOHOL 14.2% **pH** 3.67 **TA** 5.68 g/L

VINEYARD DETAILS

VINEYARD Gap's Crown, Marshall, Pratt-Sexton, Crane Canyon, Thorn Ridge, Pepperwood

CLONES 667, Swan, 115, 114, 828, Dijon, 23

SOIL Mainly Goldridge loam

FACT OF NOTE

The Marshall Vineyard portion of the Sonoma Coast blend underwent 100% whole-cluster fermentation in a concrete tank.



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