KOSTA BROWNE

2023 WILLAMETTE VALLEY PINOT NOIR

MOTHER NATURE'S CATACLYSMIC CANVAS

Our Appellation Series wines embody our relentless pursuit of crafting wines that reflect the land that defines them. Formed by ancient geological upheaval, Willamette Valley is a region shaped by cataclysmic floods, volcanic activity, and millennia of shifting landscapes. These dynamic forces created a tapestry of soils—from Jory's iron-rich volcanic deposits to the marine-sediment of Willakenzie and the windblown layers of Laurelwood—providing Pinot Noir with a foundation for depth and character.

Sourced from vineyards spanning the valley, this wine captures the region's diversity and earth-driven complexity. A vibrant interplay of fresh cranberry, strawberry, and black cherry is accented by subtle spice and natural herbaceousness. The palate is focused and linear, with refined tannins and subtle acidity, revealing cinnamon and dark red fruit through a long, structured finish. Aged for 14 months in French oak, followed by time in stainless steel, this Pinot Noir reflects the Willamette Valley's compelling balance of power and grace.

FACT OF NOTE

The Willamette Valley Pinot Noir fermented 22 days on skins.

TASTING NOTES

AROMA A vibrant interplay of fresh cranberry, strawberry, and black cherry, accented by subtle spice and natural herbaceousness.

PALATE Focused and linear, with refined tannins and subtle acidity, revealing cinnamon and dark red fruit through a long, structured finish.

TECHNICAL DETAILS

FERMENTATION 100% stainless steel; 2% whole cluster

ÉLEVAGE 25% new French oak for 14 months, then 100% of the blend was aged in stainless steel for 2 months.

ALCOHOL 13.5% **pH** 3.68 **TA** 5.36 g/L

VINEYARD DETAILS

VINEYARD L'Angolo, Eola Springs, Shea, Thoma, Holmes

CLONES 115, 777, Pommard, 943, 1A

SOIL Combination of Jory (volcanic soil), Mustard-tinted Willakenzie (marine-sediment), and Laurelwood (Loess & silt)