

# 2018 KOSTA BROWNE SONOMA COAST PINOT NOIR

---

## Key Accolades

v17 96 Pts., *Jeb Dunnock*. v17 94 Pts., *Wine Enthusiast*

## Tasting Notes

Nose: Alluring notes of blackberry, blueberry, and rich raspberry.

Mouth: Bold entry, followed by great tension, focus, a malleable structure, and a long finish.

**SRP: \$100-120**

## Production & Technical Data

Variety: 100% Pinot Noir

UPC: 669576 08042 9

Appellation: Sonoma Coast

Oak: 35% new French oak for 16 months | 7% concrete tank for 5 months | 1% wood tank for 5 months

Clones: 115, 667, Swan, 114, 777, 828, 23, Pommard

Fermentation: 77% Stainless steel open tops | 12% concrete open tops | 5% wood open tops | 4% foudre | 4% whole cluster

Inaugural Vintage: 2003

pH: 3.57      TA : 5.47 g/L

Formats Available: 375ml, 750 mL

Alcohol: 14.4%

