

2019 KOSTA BROWNE SONOMA COAST PINOT NOIR

Key Accolades

v18 94 Pts., *Jeb Dunnuck*. v18 93 Pts., *Wine Advocate*.

Tasting Notes

Nose: Enticing aromas of blueberries, blackberries, and lilacs envelop the senses, while delicate notes of baking spice and vanilla integrate seamlessly.

Mouth: Ripe blue fruit complements the precise balance of structure, layered acidity, and long, powerful finish.

SRP: \$95-125

Production & Technical Data

Variety: 100% Pinot Noir	UPC: 669576 08042 9
Appellation: Sonoma Coast	Oak: 40% new French oak for 16 months 6% new Austrian oak for 14 months 10% wood cask for 12 months
Clones: 777, 114, Calera, 667, 23, Martini, 828, 115	Fermentation: 98% stainless steel 2% wood
Inaugural Vintage: 2003	pH: 3.66 TA : 5.80 g/L
Formats Available: 375ml, 750 mL	Alcohol: 14.1%

