



# Kosta Browne

## 2003 Russian River Valley Pinot Noir

The blend for our 2003 Russian River Valley Pinot Noir is more complex this year resulting in a very complex wine. The wine is classic Russian River Pinot Noir with a luscious mouth-watering palate and deep, focused flavors. The final blend is as follows: 25% Amber Ridge Vineyard, 25% Koplen Vineyard, 20% Cohn Vineyard, 20% Dutton-Manzana Vineyard and 10% from Tykanera Vineyard. The majority of the blend comes from the middle and upper regions of the Russian River Valley appellation.

**Aromatics:** Rich, black cherry and ripe raspberry are laced with milk chocolate, vanilla and hints of white pepper.

**On the palate:** Forward raspberry and cherries jubilee are complemented with dark, chewy stone fruit and a complex, silky, ripe mouth-feel that finishes long and clean with plum and lavender. This wine is mouth-watering.

### Vineyard Sources:

Amber Ridge Vineyard: 25%  
Koplen Vineyard: 25%  
Cohn Vineyard: 20%  
Dutton-Manzana Vineyard: 20%  
Tykanera Vineyard: 10%

### Clones:

Old Clones: 20%  
667: 40% 115: 30%  
Pommard: 10%

[www.kostabrowne.com](http://www.kostabrowne.com)

Harvest Date (Amber Ridge)..September 19th, 2003  
Harvest Date (Koplen).....September 23rd, 2003  
Harvest Date (Cohn).....September 20th, 2003  
Harvest Date: (Dutton).....October 15th, 2003  
Harvest Date: (Tykanera).....October 9th, 2003  
Brix at Harvest.....26.2(average)  
Cold-soak.....5 days at 50 degrees F  
Fermentation Time.....14 days (average)  
Fermentation Temp.....88 degrees F peak  
Alcohol.....15.25% by Volume  
pH.....3.68  
Titratable Acidity.....5.73 grams per liter  
Barrel Aging.....17 months  
Percentage of New Oak.....44% (100% French)  
Bottling Date.....February 9th, 2005