



# Kosta Browne

## 2003 Santa Lucia Highlands Pinot Noir

Our newest appellation wine, the Santa Lucia Highlands Pinot Noir is unique in aromatics and flavor profile. This wine comes from the Cloninger Vineyard, located in the northern area of the appellation. This wine has extraordinary deep flavors coupled with intense aromatics and a strong mid-palate grip.

**Aromatics:** Orange peel, cherry and 5-spice are supported by hints of ginger, strawberry and plum.

**On the palate:** This wine has a deep structure with supple tannins centered in the mid-palate. Penetrating flavors of strawberry and cherry dominate with undertones of nutmeg, bay leaf and a clean, cranberry finish. Deep, deep flavors!

**Vineyard Source:**  
Cloninger Vineyard

**Clones:**  
667: 40%  
115: 50%

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

Harvest Date.....October 9th, 2003  
Brix at Harvest.....25.1  
Cold-soak.....6 days at 50 degrees F  
Fermentation Time.....11 days  
Fermentation Temp.....88 degrees F peak  
Alcohol.....14.2% by Volume  
pH.....3.67  
Titratable Acidity.....5.70 grams per liter  
Barrel Aging.....17 months  
Percentage of New Oak.....45% (80% French, 20% Polish)  
Bottling Date.....February 11th, 2005