



Kosta Browne

2004 Russian River Valley Pinot Noir

Our 2004 Russian River Pinot Noir is a blend of four vineyards; Cohn, Koplen, Amber Ridge and Bly. All of these vineyards lie in the middle to northern Russian River Valley. The style is deep and rich with a velvety texture that is prominent from start to finish. We recommend cellaring this wine until 2007 with additional cellar time being beneficial.

Aromatics: Fresh red stone fruit, raspberry and deep cherry with hints of 5 spice and cola.

On the palate: Rich raspberry and juicy ripe cherries predominate. Layers of cinnamon, plum and vanilla create an elegant backdrop to the solid core of stone fruit. Enjoy the long, silky finish of cherry and cocoa.

Vineyard Sources:

Cohn Vineyard: 20%
Koplen Vineyard: 35%
Amber Ridge: 30%
Bly: 15%

Harvest Date (Cohn).....September 3rd
Harvest Date (Koplen).....September 9th
Harvest Date (Amber Ridge)..September 2nd
Harvest Date: (Bly).....September 5th
Brix at Harvest.....25.2° to 27°
Cold-soak.....5 days average
Fermentation Time.....12 days (average)
Fermentation Temp.....84° F to 88° F peak
Alcohol.....15.2% by Volume
pH.....3.73
Titratable Acidity.....6.00 grams per liter
Barrel Aging.....17 months
Percentage of New Oak.....29%
Bottling Date.....January 27th, 2006

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