



# Kosta Browne

## 2004 Amber Ridge Vineyard

### Russian River Valley Pinot Noir

Our 2004 Amber Ridge Pinot Noir is the first we have produced from this vineyard in the heart of the Russian River Valley. We harvest fruit from 4 different blocks which include clones 667, 115 and 777. The 667 delivers dark fruits and an even, structured palate. The 115 is all about cherries with an intense core of fruit directly in the mid-palate. The 777 lends the wine a feminine elegance that balances the power of the other two.

**Aromatics:** Deep red cherry and raspberry with hints of five spice and cola.

**On the palate:** This wine has a palate that explodes with spicy cherry, vanilla and raspberry. There is an element of five spice that starts on the mid-palate and stays throughout the long finish. Although intense, the mouth-feel has a velvety suppleness that coats and seduces the palate.

**Vineyard Source:**  
Amber Ridge Vineyard  
**Clones:**  
667, 115 and 777

Harvest Date.....	September 2nd
Brix at Harvest.....	26.3° to 27.4°
Cold-soak.....	5 days average
Fermentation Time.....	12 days (average)
Fermentation Temp.....	89° F peak
Alcohol.....	15.2% by Volume
pH.....	3.74
Titrateable Acidity.....	6.05 grams per liter
Barrel Aging.....	17 months
Percentage of New Oak.....	44%
Bottling Date.....	February 14th, 2006

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