



2005

AMBER RIDGE VINEYARD  
PINOT NOIR

The Amber Ridge Vineyard lies 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 offers an array of cherry flavors with an intense core of fruit directly on the mid-palate. The 777 lends the wine a feminine elegance that balances the power of the other two. The 2005 Amber Ridge is an elegant, subtle side of the Kosta Browne spectrum.

**AROMATICS:** Dried black cherries, anise and coffee suggest slightly savory notes, with a background of red stonefruit.

**ON THE PALATE:** The approach is elegant and restrained, but evolves to the midpalate with dark cherry, plum and hints of cocoa. Drying tannins help to keep the structure firm and solid. A savory, structured finish is supported by dried cherry and hints of coffee.

HARVEST DATES .....	Sept. 15th, Sept. 23rd, Sept. 29th, 2005
BRIX AT HARVEST .....	24.9°, 25.9°, 26.2°
COLD-SOAK .....	6 days average
FERMENTATION TIME .....	12 days average
ALCOHOL .....	15.1% by Volume
pH .....	3.77
TITRATABLE ACIDITY .....	5.71 grams per liter
BARREL AGING .....	16 months
PERCENTAGE OF NEW OAK .....	45%
BOTTLING DATE .....	February 2th, 2007
PRODUCTION .....	510 cases

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