



Our 2006 4-Barrel is perhaps the best wine of the vintage for Kosta Browne. Although it is the smallest lot, it requires the most attention and detail. With our other wines, a 5% blending change is very subtle. When we're dealing with four barrels, one change results in a 25% shift in the blend. These four special barrels are identified from 70 different lots of Pinot Noir. We select 20 of our most special barrels and then narrow that set down to the final four. We make this wine with no restrictions, meaning it does not matter which vineyard or appellation the barrels come from. The goal with this wine is to produce the most balanced, delicious wine we can.

AROMATICS: Round and seamless. Multi-layered with dark cherries, black fruit, toasted creamy oak with hints of spice.

ON THE PALATE: Our 2006 4-Barrel is dark and brooding with cassis, blackberry and sweet plum. The midpalate reveals a slight hint of earthiness with supportive acid and a dusting of cocoa leading to a long, long finish.

4 - BARREL PINOT NOIR 2 0 0 6

VINEYARD DETAILS

BLOCKS/CLONES USED IN THE BLEND

One barrel each: Kanzler 115 Sonoma Coast, Miron 115 Sonoma Coast, Gap's Crown 667 Sonoma Coast, Rosella's Pisoni Clone Santa Lucia Highlands

TOTAL TONS ACQUIRED PER VINEYARD/BLOCK

Kanzler: 18 tons, Miron: 8 tons,
Gap's Crown: 8 tons, Rosella's: 8 tons

VINEYARD ORIENTATION

Row Orientation: Kanzler: North/South, Miron: North/South, Gap's Crown: North/South, Rosella's: North/South

TRELLISING TYPE

Kanzler: cane pruned, Miron: bi-lateral cordon, Gaps' Crown: cane pruned, Rosella's: uni-lateral cordon

AVERAGE CROP PER ACRE

Kanzler: 3.0 tons, Miron: 2.3 tons,
Gap's Crown: 2.8 tons, Rosella's: 3.0 tons

SOIL TYPE

Kanzler: Goldridge, Miron: Goldridge, Gap's Crown: Brown Clay Loam with significant rock, Rosella's: Arroyo Seco Sandy Loam

PRIMARY FERMENTATION DETAILS

HARVEST DATES

Kanzler: 10-25-06, Miron: 10-14-06, Gap's Crown: 9-26-06, Rosella's: 10-22-06

BRIX AT HARVEST

Kanzler: 25.6, Miron: 25.5,
Gap's Crown: 25.7, Rosella's: 24.5

COLD-SOAK TIME

5 days on all

FERMENTATION TIME

Kanzler: 8 days, Miron: 8 days,
Gap's Crown: 9 days, Rosella's: 8 days

PUNCH-DOWNS PER DAY

1 to 2

TYPE/SIZE OF FERMENTATION VESSEL

.9-ton bins and 1.3-ton bins

TYPE OF FERMENTATION APPLIED

100% destemmed

BARREL PROGRAM

PERCENTAGE OF NEW FRENCH OAK	BARREL AGING
50%	16 months

FINISHED WINE DETAILS

ALCOHOL	BOTTLING DATE
14.9%	January 30, 2008

PH
3.63

**CASES
PRODUCED**

101 cases

**TITRATABLE
ACIDITY**
5.8 g/L

