

# Kosta Browne

A vivid and elegant expression of the Sonoma Coast, blending coastal energy with dark-fruited depth and seamless structure.

## Sonoma Coast Pinot Noir 2021

KOSTA BROWNE

California, USA

## Region and Vineyards

The **Sonoma Coast AVA** is the largest and most diverse appellation in Sonoma County. Its defining characteristic is its direct exposure to the Pacific Ocean, which brings abundant fog, cool temperatures, and high annual rainfall - often more than twice that of inland areas. These natural elements prolong the growing season and allow Pinot Noir to ripen slowly, building flavor complexity while retaining fresh acidity.

For the 2021 vintage, Kosta Browne selected fruit from eight vineyards spread across both the northern coastal zone and the southern reaches of the AVA. Notable sites include Treehouse, Thorn Ridge, Gap's Crown, and Mardikian, each contributing unique elements to the final blend. The vines are rooted in **Goldridge loam**, a sandy, well-drained soil ideal for Pinot Noir, and are trained using vertical shoot positioning (VSP) to maximize sunlight exposure and canopy airflow. A diverse clonal selection featuring Swan, Calera, Pommard, Dijon 113 to 115, and more—adds aromatic range and depth to the cuvée.



Vinification for this wine emphasizes vibrancy, texture, and complexity. The must was fermented using 81% stainless steel for freshness, 11% in wooden vats for depth, and 8% in concrete to enhance mid-palate weight. A minimal 1% whole cluster inclusion brings subtle structure and lifted aromatics.

The wine was matured for 15 months, with 38% in new French oak, 11% in largeformat wood casks, and a touch (1%) in new Austrian oak. This measured approach to oak preserves the wine's varietal purity and accentuates its site-specific character. Bottled at 14.1% ABV, with a pH of 3.62 and total acidity of 5.6 g/L, the 2021 vintage displays admirable balance and age-worthy structure.



Alcohol:14,10 %

Composition: 100% Pinot Noir





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## **Tasting Notes**

- Color: Deep ruby with glowing violet edges.
- **Aroma**: Lifted aromatics of boysenberry, blueberry, and fresh-cut strawberry mingle with subtle hints of forest rain and earth.
- **Palate**: Silky and polished, with vibrant dark berry flavors, smooth tannins, and a resonant finish. The wine's freshness and harmony underscore its coolclimate origins.

#### Did you know?

In 2021, the **harvest period was nearly a month shorter than in the previous year**, due to a more compressed ripening cycle. This shorter window resulted in concentrated flavors and ripe tannins, reflecting the intensity and clarity of the vintage across Sonoma's coastal vineyards.

## Wine Pairing Ideas

- **Duck confit with cherry compote** highlights the wine's red and blue fruit character and supple tannins.
- **Grilled salmon with wild herbs** pairs with the wine's freshness and savory depth.
- **Porcini and truffle pasta** complements the earthy undertones and vibrant acidity.
- **Roasted quail with blackberry reduction** enhances the wine's dark fruit and elegant structure.



#### Jeb Dunnuck (JD): 94 Points (2021)

The 2021 Pinot Noir is sourced from several sites across the Anderson Valley, including KB's estate Cerise Vineyard. It opens with a reductive nose of floral rose and sage, showing rustic tannins that evolve to reveal an elegant, tightly wound structure of finesse and fruity intensity.



#### James Suckling (JS): 94 Points (2021)

Aromas of umami, seaweed, mushroom and bark follow through to a medium body, with firm and fine velvety tannins and a flavorful finish with a salty undertone at the end. Oyster shell. Drink now.



#### Robert Parker (RP): 93 Points (2021)

The 2021 Pinot Noir Sonoma Coast was matured in 39% new oak for 15 months. The nose opens slowly from allspice and brown sugar to a core of red cherry and cranberry, tea leaves and lavender. The medium -bodied palate offers surprisingly concentrated fruit supported by grainy tannins and seamless freshness, and it has a long, spicy finish.



