

Kosta Browne

This cuvée showcases the essence of the Russian River Valley's coastal terroir with remarkable finesse and freshness.

One Sixteen Chardonnay 2021

KOSTA BROWNE

California, USA

Region and Vineyards

The **Russian River Valley** in Sonoma County is defined by its maritime climate. Cool ocean fogs funnel inland through the Russian River corridor, moderating temperatures and creating ideal conditions for **slow, even Chardonnay ripening**. The extended growing season promotes complexity, crisp acidity, and expressive aromatics.

The 2021 One Sixteen Chardonnay draws fruit from **eight outstanding vineyards**, including Ritchie, Heintz, and Keefer Ranch, situated in the **coolest reaches of the AVA**. These sites benefit from sandy Goldridge soils and consistent fog cover, allowing the grapes to develop nuanced flavors without overripening. The clonal diversity—Wente, Mt. Eden, Dijon 95 and 548, and Clone 4—contributes to layered textures and aromatic complexity.

Winemaking

Precision guides the entire winemaking process. Grapes were **100% whole cluster pressed** to retain delicate aromatics and avoid phenolic harshness. All lots underwent **native fermentations**, both primary and malolactic, adding texture and complexity while preserving site transparency.

Fermentation was conducted in a mix of 83% French oak barrels and 17% large foudres. The wine aged for 14 months, including 30% in new French oak, 4% in new Austrian oak, and 20% in wood cask. Prior to bottling, 66% of the blend was transferred to stainless steel for 6 months, polishing the texture and brightening acidity. With 13.5% ABV, a pH of 3.35, and TA of 6.3 g/L, the wine strikes a compelling balance between freshness and depth.

Tasting Notes

- Color: Pale gold with green reflections.
- **Aroma**: Expressive notes of fresh mango, honeyed lemon peel, and toasted brioche rise from the glass, accented by a subtle saline undertone.
- **Palate**: Sleek and polished, the wine delivers a focused core of orchard and tropical fruit, underpinned by lively acidity. The finish is elegant and weightless, with a beautifully refined texture and just a whisper of oak spice.



Alcohol :13,50 %

Composition: 100% Chardonnay





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Did you know?

The wine's name, "One Sixteen", refers to Highway 116, which winds through the Russian River Valley, connecting many of the vineyards that shape this cuvée. The average Brix at harvest was 22.6°, preserving vibrant acidity and allowing for a naturally balanced, low-intervention style.

Wine Pairing Ideas

- **Butter-poached lobster with lemon verbena** amplifies the wine's luxurious texture and citrus aromatics.
- **Seared scallops with cauliflower purée** mirrors the finesse and toasty nuances of the wine.
- Roast chicken with tarragon and crème fraîche harmonizes with the wine's creaminess and subtle oak.
- Aged goat cheese and sourdough crackers a savory complement to the wine's minerality and bright acidity.



James Suckling (JS): 96 Points (2021)

Aromas of gunpowder, dried peach and sliced cooked apple. Sea shell. Pineapple. Medium to full body with a creamy texture and lots of fruit but still reserved at the end. Hints of brioche and caramel and then cream. Plenty of fruit and length. Drink or hold.



Wine Spectator (WS): 92 Points (2021)

Overtly toasty and spicy up front before melting away to reveal a core of apricot pastry, baked apple, mouthwatering lemon curd and honeysuckle flavors. A note of dried pineapple joins hints of tarragon and nougat on the creamy finish. Drink now. 3,700 cases made.



Robert Parker (RP): 91 Points (2021)

The 2021 Chardonnay One Sixteen, matured for 14 months in 34% new French oak, takes some time to shake off its youthful crème brûlée and allspice tones to reveal apricot, beeswax and honeysuckle aromas. The medium-bodied palate offers powerful fruit and oak spice and satisfying freshness to lift the finish.



