

# Kosta Browne

This cuvée expresses the raw beauty and geological singularity of Sta. Rita Hills through finely layered aromatics and precision winemaking.

# Sta Rita Hills Pinot Noir 2020

KOSTA BROWNE

California, USA

## Region and Vineyards

The **Sta. Rita Hills AVA**, located within Santa Barbara County, is among the most exceptional cool-climate regions in the world for **Pinot Noir**. What makes it truly unique is its **transverse mountain range**, which runs east-west—an anomaly in California's otherwise north-south topography. This orientation forms a natural funnel for **coastal fog and Pacific winds**, cooling the valley and extending the ripening season. The result is wines with **vibrant acidity**, **layered aromatics**, and a distinctive mineral structure.

The 2020 vintage is a blend of fruit from **nine renowned vineyards**, including Sanford & Benedict, Bentrock, Mt. Carmel, and Drum Canyon. These sites rest on ancient **silica-rich marine soils**, including diatomaceous earth (D.E.), which enhance drainage and amplify site expression. The vines, trellised using the **VSP system**, include a selection of **clones**—667, 777, 115, Swan, 2A, 828, and 23—chosen for their complementary traits in structure, fruit purity, and spice nuance.

# Winemaking

Vinification reflects Kosta Browne's pursuit of clarity, balance, and depth. Grapes were fermented in 62% stainless steel, 20% concrete, and 18% wooden vats, with 3% whole cluster inclusion to enhance aromatics and texture. Notably, the generous yields of 2020 allowed greater use of concrete and wood, adding dimension and purity to the wine.

Aged for **15 months**, the wine saw **47% new French oak**, **6% new Austrian oak**, and **4% large wood casks**, providing a supportive frame for the fruit while allowing the terroir to shine. Bottled at **14.1% ABV**, with a **pH of 3.64** and **TA of 5.8 g/L**, the 2020 Sta. Rita Hills Pinot Noir strikes a delicate balance between richness, freshness, and subtle structure.





Alcohol:14,10 %

Composition: 100% Pinot Noir





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## **Tasting Notes**

- Color: Vivid ruby with deep garnet hues.
- **Aroma**: Lush red cherry, raspberry, and pomegranate, interwoven with notes of cinnamon stick, clove, and subtle earthy spice.
- **Palate**: Rich and fruit-forward, yet ethereal on the palate, with a grounded earthiness and silky tannins. A refined, savory finish enhances its complexity and freshness.

### Did you know?

The 2020 vintage was marked by **climatic extremes**: early-season heat spikes prompted an early harvest start, while **slow ripening conditions** extended picking over five weeks. These contrasting elements fostered remarkable flavor development and structural precision in the final wine.

## Wine Pairing Ideas

- **Duck breast with cherry reduction** the fruit intensity and savory depth of the wine harmonize beautifully.
- **Miso-glazed black cod** umami-rich and elegant, it mirrors the wine's earthy spice and refined texture.
- **Wild mushroom tart** complements the Pinot's forest-floor nuances and red fruit brightness.
- **Grilled pork tenderloin with fennel pollen** a match for the wine's spice and mineral tension.



#### Wine Enthusiast (WE): 95 Points (2020)

Snappy red-cherry aromas meet with tarragon and other fresh garden herbs on the nose of this appellation bottling. The palate is vibrant and fresh with red fruit as well as prominent spices like mace and cinnamon, but that minty tarragon tone is what ups the uniquely delicious quotient.



### Wine Spectator (WS): 93 Points (2020)

Very alluring, with damson plum, griotte and mulberry fruit seamlessly layered with black tea, sous-bois and sandalwood. The long, refined finish lets all the perfume linger prettily. Drink now



### Jeb Dunnuck (JD): 94 Points (2019)

Rocking spiced herbs, red and black fruits along with some meaty, exotic notes all emerge from the 2019 Pinot Noir Sta. Rita Hills, a complex, medium to full-bodied Pinot Noir with a round, expansive, seamless texture that's already a joy to drink.



