

BROWN

NAPA VALLEY

SPRING 2011

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BROWN

3233 Sage Canyon Rd, St. Helena CA 94574
707-963-2435 brownestate.com



Cheers!

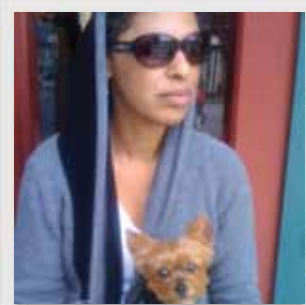
In this second edition of the BE Paper we are thrilled to introduce four spectacular new wines from the 2009 vintage, plus two pre-releases to our Library members. Brand new to the BE lineup are our Mickey's Block and Rosemary's Block zinfandels. Named for our Uncle Mickey (our mother's brother) and Aunt Rosemary (his wife), these two small production single vineyard offerings together represent a wonderful yin and yang of zin. Back by popular demand is our Chaos Theory, a crowd favorite that is fast taking on a life of its own. The 2009 vintage marks an illustrious return after frost damage in the vineyard prevented us from producing 2008 Chaos. In addition, the stunning second vintage of our petite sirah firmly entrenches this wine in the BE lineup. (As you'll see on the back page calendar listing, we will be pouring at this year's P.S. I Love You event, basically the ZAP of petite sirah!) Winegrower Dave Brown so loves working with this grape that he's planted three acres of it at Brown Estate. And last but by no means least, our Library members receive an early allocation of two BE classics, our 2009 Chardonnay and 2009 Chiles Valley zin.

Also in this issue, a rare look at the back story of our estate property, where 50 acres of vineyards grow amidst 450 acres of roughneck wilderness. Mother Nature is a formidable business partner, one with whom we have cultivated a symbiotic relationship that is all push and pull, give and take, back and forth. Behold the source of the beautiful wines we grow, produce, and bottle each year!

We invite you to sit back with a glass of Brown and enjoy the read, compliments of all of us.



The Brown Crew



Deneen THE CALCULATOR
"Measure twice, cut once."



David THE ENGINEER
"Necessity is the mother of invention."



Coral THE ANTHROPOLOGIST
"Know what you like and understand why."



Stefanie THE WORDSMITH
"Let the beauty you love be what you do."



Mom THE LISTENER
"You should talk ten percent of the time and listen ninety percent of the time."

THANK YOU TO MOM & DAD
whose 47-year partnership has made all of this possible.



Dad THE VISIONARY
"Fortune favors those with a plan."



Rosario THE DETECTIVE
"Seek and ye shall find."



Katie THE CONNECTOR
"To talk much and arrive nowhere is the same as climbing a tree to catch a fish."



Sean THE DREAMER
"Go confidently in the direction of your dreams. Live the life you have imagined."



Lauren THE CHEERLEADER
"When you're smiling the whole world smiles with you."



Derby Day 2011

at Brown Estate

A MEMBERS ONLY EVENT
SATURDAY, MAY 7TH

Discover the benefits
of membership

www.brownestate.com/membership

Estate Member Spring Allocation

Love is in the box!

One of the most exciting allocations we've put together to date, this true sampler pack contains four spectacular wines from the 2009 vintage that are sure to win you over. Get out your scorecard, pop the corks, follow your palate, and stock up before these wines are released to our general mailing list.

MEET YOUR MATCH

2009 Mickey's Block Zin

With or without food, this icebreaker zin steals the show every time. Woo one or wow many with confidence — this wine will make an indelible impression on every palate!

2009 Chaos Theory

Always hearty for every party, this adventurous, hedonistic and fun-loving crowd-pleaser is the most user friendly in this bunch. A year-round easy-entertaining sensation.

2009 Rosemary's Block Zin

This food-loving wine is the sommeliers' darling — elegant, graceful, restrained, and sophisticated. Set the table for a formal meal and revel in a night to remember.

2009 Petite Sirah

Share this wine with your inner circle and find out what it means to push the limits of extraction. We're referring to the wine, of course, but your conversation may follow suit!

To order or inquire:

ONLINE www.brownestate.com

TEL 707.963.2435

FAX 415.358.4155

2009 MICKEY'S BLOCK ZINFANDEL

330 cases produced | 750ml
\$58 Retail | \$49.50 Estate | \$46.75 Library

Composition 100% zinfandel
Vineyard Source Mickey's Block, Brown Estate
Appellation Chiles Valley District, Napa Valley
Barrel Aging 12 months in 50% French / 50% American @ 35% new oak
Alcohol 15.9% by vol.

VINEYARD NOTES Our Mickey's Block zinfandel vineyard is located on the far west side of our property beside a seasonal stream at an elevation of 1100 feet. The soils are volcanic, rocky, and mineral rich, with ideal proportions of sand and clay. This six-acre vineyard has long been prized for its unusually small clusters and berry size, which provide maximum intensity due to the high ratio of skins to volume. Mickey's Block is our only zinfandel vineyard with a north-south orientation. Shaded in the morning, it gets the afternoon and evening sun, and is subject to a diurnal shift in temperature during the ripening season that allows us to gain maximal extraction.

TASTING NOTES Our 2009 Mickey's Block zinfandel reprises our beloved original 1996 and 1997 vintages, whose fruit came from this same vineyard. Intensely deep dark garnet core and translucent ruby rim show striking gemstone brilliance. Top notes of ultra fragrant rose narcissus, violets, and orange blossoms introduce a complex nose that unfolds to reveal sultry aromas of dark ripe black cherry, sweet raspberry/strawberry, cassis, and a hint of mulling spices over subtle worn leather and decadent black forest gateau. Mouthfeel is fully loaded with a rich velvety glycerin-tinged plushness. Palate opens with raspberry hard candy followed by luscious black cherry compote over dark chocolate espresso and heavy cream with cinnamon, allspice, cloves, and lemon zest. Drink now through 2020.

NAPA VALLEY PAIRING Chef Richard Reddington's Steamed Pork Buns with Hoisin, REDD Restaurant, Yountville

2009 CHAOS THEORY

700 cases produced | 750ml
\$40 Retail | \$36 Estate | \$34 Library

Composition 60% zinfandel / 40% cabernet sauvignon
Vineyard Source Zinfandel — Mickey's Block, Brown Estate; Cab Sauv — Terraces & Westside, Brown Estate
Appellation Chiles Valley District, Napa Valley
Barrel Aging 11 months in 50% French / 50% American @ 30% new oak
Alcohol 14.5% by vol.

TASTING NOTES Brilliant dark ruby/purple core with a translucent crimson rim. Gorgeous aromas of boysenberry, wild blackberries, black cherry, hibiscus and exotic rosewood fill the glass. The nose further reveals wildflowers after spring rains and French lavender intermingled with freshly ground black pepper, bacon fat, brioche, and worn leather. Mouthfeel excites with a velvety texture and a long lingering finish. Fantastic extraction of ripe fruit elements is balanced out seamlessly with vibrant acidity and verve. Drink now to 2020.

DOWN HOME PAIRING The beauty of this wine is its versatility. From hearty potpies on Superbowl Sunday to blue cheese stuffed mushrooms with filet mignon sliders on Oscar night, our Chaos Theory is always in order.

2009 ROSEMARY'S BLOCK ZINFANDEL

390 cases produced | 750ml
\$50 Retail | \$45 Estate | \$42.50 Library

Composition 100% zinfandel
Vineyard Source Rosemary's Block, Brown Estate
Appellation Chiles Valley District, Napa Valley
Barrel Aging 11 months in 50% French / 50% American @ 30% new oak
Alcohol 15.2% by vol.

VINEYARD NOTES Our five-acre Rosemary's Block vineyard is the yin to Mickey's yang. Just a stone's throw from Mickey's, Rosemary's rows enjoy east/west orientation, thus benefiting from both morning sun and evening shade. This distinct exposure produces markedly different fruit that features red fruit characteristics and effervescent citrus. Our Rosemary's Block vineyard is well known for its ability to produce high-definition, high-intensity fruit with magnificent focus and delicate extraction.

TASTING NOTES Attune your senses to take in this amazing high definition wine. Elegant garnet core with translucent ruby rim displays brilliant crystalline clarity. The captivating nose begins with focused black cherry, Framboise, and Kirsch liqueur, leading to wild hibiscus, lavender, citrus blossom with underlying panne grille, subtle mineral, and pencil shavings. The structured and rich mouth feel is like silky Italian cashmere, providing lush texture to flavors of dried kumquat and sweet raspberry hard candy, interwoven with decomposed granite, licorice, and bay leaf. Intense and finely focused, this wine reveals its pedigree with effortless confidence. Drink now through 2018.

SAN FRANCISCO PAIRING From Spruce Restaurant, Jones Farm Rabbit three ways: Confit leg, roasted rack, and saddle wrapped in bacon, served over Chantenay carrot puree and Umbrian lentils. *Courtesy of sommelier Haley Guild Moore.*

2009 PETITE SIRAH

250 cases produced | 750ml
\$55 Retail | \$49.50 Estate | \$46.75 Library

Composition 85% petite sirah / 15% zinfandel
Vineyard Source Petite Sirah — If we told you we'd have to kill you Zinfandel — Mickey's Block, Brown Estate
Appellation Napa Valley
Barrel Aging 12 months in 50% French / 50% American @ 50% new oak
Alcohol 14.5% by vol.

"The words 'elegance' and 'balance' rarely meet in describing Petite Sirah, but Brown's 2009 vintage definitely is a case where both words apply." —*Sommelier Matt Fitch of Quince Restaurant, San Francisco*

TASTING NOTES Our 2009 Petite Sirah is a visually striking shade of inky royal purple with a brilliant magenta rim. Highly extracted blueberry and blackberry flavors intertwined with eucalyptus and brown sugar followed by complex layers of cigar box, coffee bean, clove, toasted coriander, and fennel seeds. Hints of fresh bay leaf and floral notes of freesia and French lavender. Mouth feel is beyond plush with cascades of heavy velvet and limestone dust. We recommend decanting an hour before serving. Drink now through 2025.

DREAM PAIRING This is a wine to inspire big dreams. Share it with your nearest and dearest while plotting and scheming to change the world. Also helpful: Mom's easy roast leg of lamb marinated in garlic, soy sauce, rosemary, and minced raisins.



RIGHT HERE, RIGHT NOW

there's more to Brown Estate than meets the eye

PLACE MATTERS



The breathtaking photo gracing the previous two pages features our easternmost cabernet sauvignon vineyard, situated in an amphitheater of oak trees at an elevation of 1,450 feet, with morning fog lifting at 11:30am. Somewhere in the vicinity of this vineyard dwells “our” black bear, who in the course of his travels helps himself liberally to our cabernet sauvignon grapes. (Important to note is the fact that we believe he eschews the zinfandel only because it’s too far away.) Occasionally he deposits his scat in the middle of the road to let us know he’s been there, and no doubt to remind us that he will carry on doing as he pleases. Who are we to argue?

At the macro level, the most unique characteristic of the Brown Estate property is that our fifty acres of vineyards are planted amidst 450 acres of roughneck wilderness, all of which are under our exclusive control — with deference, of course, to Mother Nature. As BE winegrower Dave Brown puts it, “The fact that our vineyards comprise only ten percent of our land really gives you the sense that the vineyards are part of a larger organism. The surrounding woods are a constant reminder that the land belongs less to us than to the animal and plant life we share it with.”

At the micro level, very specific climatic phenomena come into play that are as persistent and unique — and nearly as tangible — as the topography itself. By all accounts, terroir — that mystical amalgamation of climate, exposure to sunlight, topography, geology, and hydrology — is a misunderstood concept, not least because the implication that something magical can derive from the *place* where wine grapes are grown makes the term itself ripe, if you will, for misuse. However, our experience residing and farming grapes on our Chiles Valley property over the last three decades confirms that in our far-flung corner of the Napa Valley, the dynamics of terroir are in full effect. Part of the inherent joy in producing estate wines is that year in and year out we see the DNA of place imprinted into the flavor profiles of the wines we bottle, no matter how dramatically the

“The fact that our vineyards comprise only ten percent of our land really gives you the sense that they are part of a larger organism.”

—*BE Winegrower Dave Brown*

growing seasons or the vintages themselves may differ. These indelible characteristics comprise what we consider to be an unmistakable Brown Estate pedigree — the direct result of our unique terroir.

MICROCLIMATE

Our microclimate may be the most remarkable feature of our property from a winegrowing perspective. In our location at the southeast end of the Chiles Valley, the channeling of the prevailing northwesterly wind is especially pronounced. From the western edge of our property to the easternmost ridge, this wind pattern couples with an increase in elevation and a subsequent drop-off opening into adjacent Capell Valley that creates a noticeable Venturi effect. The result is a dramatic cooling that tends to coincide with peak daytime temperatures in the late afternoon on warm summer days. For thirty years we have observed this Venturi pulling moist air from San Pablo Bay that in turn pushes up through Napa against Atlas Peak just to the south, resulting in the fog that so often settles on our property. Even when this fog does not form, historical data from our weather monitoring system reveal that humidity levels on our property

routinely reach 99 percent by dawn, even during the warmest part of the summer. While this phenomenon may not be singular to the Chiles Valley, at Brown Estate it is especially dramatic. Finding ways to express the uniqueness of our microclimate with integrity and an overall sense of purity has become our winegrowing mission.

TOPOGRAPHY

No less extraordinary than the meteorological forces at work is the drama of the topography itself. In Dave’s estimation, this may be the most valuable attribute derived from farming in the mountains. The diversity of terrain across our property currently accommodates nine geographically isolated vineyard blocks that vary in all aspects — elevation, soils, exposure, etc. The rugged topography of our land as a whole intensifies the interaction with weather patterns and distinguishes each of our nine vineyard blocks, despite their close proximity. Moreover, the diverse and mountainous terrain of Brown Estate yields abundant water resources thanks to the presence of seven natural springs and significant catchment acreage. (In a subsequent installment, we will discuss the “water features” — a.k.a. hydrology — that are one of the most important factors in our very ability to farm our land.)

BROTHER NATURE

The most ideal growing conditions on Earth mean nothing without best farming practices. During a recent conversation about jazz music and wine, Dave explained that as both farmer and winemaker, “unpredictability forces you to improvise, because you never know what to expect.” Over the last thirty years, our family has cultivated an intimate knowledge of this place. This relationship gives Dave a decided leg up in his collaborative partnership with Mother Nature, which depends as much upon his ability to finesse her whims as it does upon what she serves up each growing season.

As he puts it, “You have to know when to intervene, and have the confidence to trust that sometimes hands-off is the best approach. Being able to relinquish control is a luxury made possible by heightened situational awareness.” This awareness is born of a spirit of adventure and a willingness to experiment. “If you don’t take anything for granted,” Dave says, “if you question everything, the process is one of pure discovery. By engaging in continued inquiry and investigation, you learn things you simply wouldn’t if you presumed to have all the answers already.”

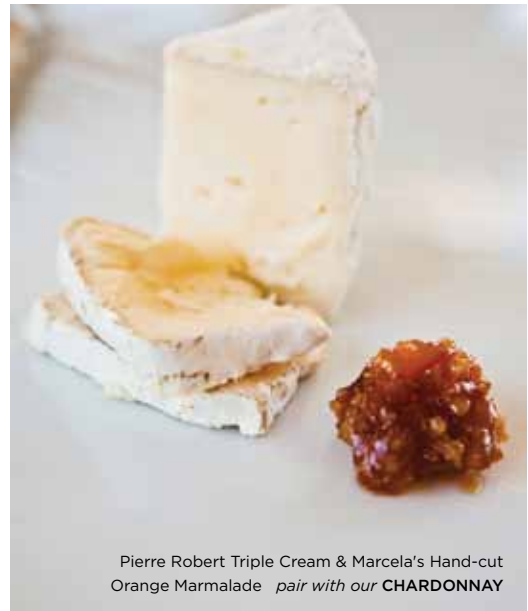
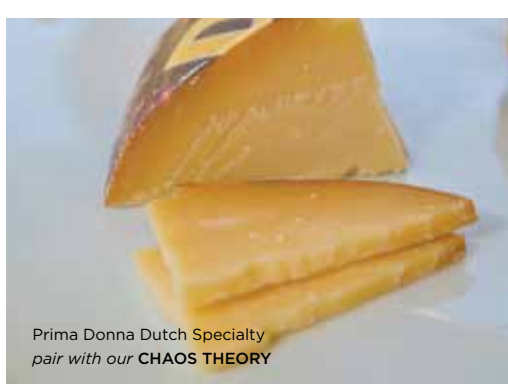
In many ways, this philosophy applies to the Brown Estate project as a whole. We came into this business rather by accident, taking nothing for granted and with tremendous humility. Both the wine industry and Mother Nature are forces to be reckoned with, and our journey has been and remains one of endless discovery.

Thank you for reading, and stay tuned for more insights into our little endeavor in future editions!

*Visit our online Member Lounge at www.brownestate.com to find out what sparked our conversation with Dave about jazz music and wine.



Often mistaken for Spanish moss by our visitors from the South, the enchanting lace hanging from our oak trees is in fact a lichen that is a combination of two life forms in symbiosis: fungus and blue-green algae. The fungus provides physical protection to the blue-green algae, which in turn provides food for the fungus. The relationship of the lichen to the oak trees where it thrives is symbiotic as well — it drips nitrogen into their root system. A wonderful instance of nature’s peaceful coexistence at Brown Estate!



BUILDS A BETTER CHEESEBOARD



- 1 **THE BOARD** I love a well-seasoned wooden board, especially for serving hard cheeses. A plain white porcelain cake stand can support a soft cheese presentation for a touch of elegance and dressiness. A rough-edged slab of marble makes for a classic cheese presentation.
- 2 **THE SOURCE** Get to know your cheesemonger. He or she will lead you to discover new cheeses and save you in a pinch when your favorite standby is out of stock. You'll also get great guidance in achieving a lively and diverse platter.
- 3 **THE TEMPERATURE** Never serve your cheeses straight out of the fridge. The flavors will be muted and dull. Leave them at room temperature for at least an hour before serving to allow texture to soften. This will make your cheeses much more accessible on the palate.
- 4 **THE ACCOUTREMENT** A vital component to every cheese platter. Honeycomb adds dimension and provides a delightful contrast to blue and other pungent cheeses. Other wonderful accompaniments: candied walnuts, marcona almonds, marmalade, fruit mustards, wine snaps, sweet baguette.
- 5 **THE PRESENTATION** Label your cheeses so people know what they're tasting, and to stimulate conversation. Be sure to include the type of milk — e.g., cow, goat, sheep — age, whether or not it's pasteurized, and country of origin. Start all of your cheeses so your guests don't have to: for hard cheeses, cut several slices; for blue cheeses, begin the crumble; for soft cheeses, build a few canapés to demonstrate for your guests how they should proceed.

For accoutrement resources, visit our online Member Lounge at www.brownestate.com.

Spring 2011 Library Allocation

BEST CASE SCENARIO

A spectacular bounty from the 2009 vintage.

The 2009 growing season was more or less business as usual, until the forecast of unexpected late October storms prompted an expedited harvest. Mother Nature pushed us hard, but what a payout! The 2009 lineup of wines is across the board one of the most spectacular expressions of the Brown Estate property to date.



(3 BOTTLES)

2009 CHARDONNAY
250 cases produced | 750ml
\$55 Retail | \$49.50 Estate | \$46.75 Library
Preview release to Library members. This wine will be allocated to Estate members in May 2011.

Our 2009 Chardonnay is a canary yellow liquid diamond in your glass! This vintage offers a plush quality not seen in its predecessors. The classic Brown Estate minerality and tropical fruit are complemented by white currants, brown sugar, lemon blossom, and crushed rock. We'll definitely be popping the cork on this one for Mother's Day. In the meantime, we're loving this wine with Boudin Blanc and whipped potatoes at Bouchon in Yountville. *Look for full notes and technical details in the Summer 2011 BE Paper.*



(3 BOTTLES)

2009 CHILES VALLEY ZINFANDEL
440 cases produced | 750ml
\$48 Retail | \$43.20 Estate | \$40.80 Library
Preview release to Library members. This wine will be allocated to Estate members in May 2011.

Our 2009 Chiles Valley Zinfandel exhibits kumquat and orange rind with exotic spice beautifully layered through its jammy, chewy, and ripe fruit. Silky, lush, and abundantly juicy on the palate, this wine's forward fruit is balanced by the classic acidity and overall structure that are the hallmarks of Brown Estate zinfandel. For an easy pairing, try toasted brioche topped with creamy gorgonzola and drizzled with honey. For a bigger bang, pair with dry rubbed pork spareribs and Tyler Florence's Baked Mac & Cheese with garlic breadcrumbs and chives. *Look for full notes and technical details in the Summer 2011 BE Paper.*



(3 BOTTLES)

2009 CHAOS THEORY
700 cases produced | 750ml
\$40 Retail | \$36 Estate | \$34 Library
See page 4 for details.



(3 BOTTLES)

2009 PETITE SIRAH
250 cases produced | 750ml
\$55 Retail | \$49.50 Estate | \$46.75 Library
See page 5 for details.

Other Current Releases



2009 NAPA VALLEY ZINFANDEL
750ml
\$36 Retail | \$32.40 Estate | \$30.60 Library

"The Brown family has been making wine off their Chiles Valley property for 15 years. They've nailed it again with this stylish effort blended from their four estate parcels. Cocoa and tree bark accents to the aromas frame terrific balsam and huckleberry, with juicy, deep fruit. A beautiful, elegant zin."
—*San Francisco Chronicle, Sunday Jan. 2, 2011*



2006 CABERNET SAUVIGNON NAPA VALLEY
750ml
\$55 Retail | \$49.50 Estate | \$46.75 Library

This wine's deep ruby rim and intense dense royal purple core encase a gorgeous bouquet of toasted marshmallow, blueberry, boysenberry, black currant, graphite, and crème de cassis. Time in the glass brings forth crushed dried tobacco leaves, grilled herbs, and spicy oak. Layered and elegant with a round and broad mouthfeel, this gracious old world wine is the last vintage of Brown Estate cabernet sauvignon that will be available for purchase by non-members in the foreseeable future. Drink now through 2035.



2007 DUPPY CONQUEROR CABERNET SAUVIGNON DESSERT WINE NAPA VALLEY
375ml
\$98 Retail | \$88.20 Estate | \$83.30 Library

Beneath a seductive visual of gorgeous deep dark ruby core and translucent garnet rim lies an exuberant aroma that begins with crème de cassis, espresso, and Venezuelan dark chocolate. Tobacco and flint lead to dark currant, ripe blackberry and affogato topped with heavy cream. The nose continues to entice with a gorgeous cascade of holiday spice, further revealing allspice, nutmeg, cloves and vanilla rounded out by whipped butter and sugar. Layered, structural, ripe, succulent and deep, with a long and lingering finish. This wine is purity in a bottle. Drink now and forever more.

UPCOMING EVENTS

Save the dates!

FRIDAY, FEB. 11TH

Cabernet for Connoisseurs Benefit for Family House
St. Regis Hotel, San Francisco

SATURDAY, FEB. 12TH

Member Pickup at Brown Estate

FRIDAY, FEB. 18TH

P.S. I Love You
Rock Wall Wine Company, Alameda

THURSDAY, MAR. 10TH

International Museum of Women Annual Benefit
Terra Gallery, San Francisco

SATURDAY, APRIL 30TH & SUNDAY, MAY 1ST

Pebble Beach Food & Wine
Pebble Beach Resorts in Carmel

SATURDAY, MAY 7TH

4th Annual Derby Day Event & Estate Member Pickup at Brown Estate
(Strictly members only. Tickets available in April — watch your email inbox for details.)

FRIDAY, JUNE 3RD

Auction Napa Valley Barrel Auction
Culinary Institute of America, St. Helena

TUESDAY, JUNE 21ST

BE Winemaker Dinner
1300 Fillmore, San Francisco

TUESDAY, JULY 12TH

BE Winemaker Dinner
Farmstead Restaurant, St. Helena

BE SPRING 2011 TASTING APPOINTMENTS

During the Spring 2011 season, member visits will be hosted at our Estate property in St. Helena by appointment on Thursdays, Fridays & Saturdays.

Your Estate membership includes a complimentary tour/tasting experience at the winery for two people twice each year.

Your Library membership includes a complimentary tour/tasting experience at the winery for four people twice each year.

Non-member tastings are hosted at our off-site tasting room at Ma(i)sonry in Yountville by appointment seven days a week.

To request an appointment, visit www.brownestate.com/taste or email winery@brownestate.com for more info.



Find event details in our online Member Lounge at www.brownestate.com.

SPRING 2011 PHOTOGRAPHY BY CAROLYN CORLEY BURGESS (COVER, PP.3, 6-7, 8-9, 10, 12); RANDY REYES (PP.3, 4-5, 11, 12) & STEFANIE KELLY (P.12). WE INADVERTENTLY OMITTED PHOTOGRAPHY CREDITS IN PREVIOUS ISSUE (WINTER 2010-2011) — RANDY REYES (COVER, PP.3, 4-5, 6, 7, 8) & STEFANIE KELLY (PP.4-5, 6, 8).

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