



COMPOSITION	100% Estate Grown Zinfandel
VINEYARD SOURCE	Mickey's Block, Brown Estate Rosemary's Block, Brown Estate Nineties Block, Brown Estate
APPELLATION	Chiles Valley District, Napa Valley
BARREL AGING	11.5 Months 12.5% 225-liter New French Oak 12.5% 225-liter New American Oak
ANALYSIS	Alcohol: 15.2% / Total Acid: 0.67 / pH: 3.62
PRODUCTION	1605 cases in 12 x 750ml format 20 cases in 6 x 1.5L format

#### GROWING SEASON

The 2003 growing season was memorable for its unpredictability. Cold weather and rain stalled vineyard growth, and the vintage got a late start due to a cool, wet spring. A very damp April necessitated intensive canopy management. Early rain and late heat spikes resulted in a lower overall yield but produced a vintage with high quality, great color concentration, and intense flavors. These conditions led to physiological ripening preceding sugar ripening. Uncharacteristically low yields resulted in superb quality and superior pulp and skin-to-juice ratio.

#### TASTING NOTES

This generous and impeccably balanced wine displays a deep ruby hue with a violet flare at the edges. Its brilliant clarity in the glass signals a highly structured, polished and lush zinfandel. Subtle overtones of ground nutmeg and creamy vanilla on the nose add depth to hallmark Brown Estate notes of hibiscus flower and fresh fruit blossom. Gripping tannins give way to deep, concentrated flavors of black cherry and blueberry, with a hint of dried apricot on the long finish.