

BROWN

ESTATE VINEYARDS

BROWN ESTATE 2004 CHAOS THEORY NAPA VALLEY ZINFANDEL BLEND

Appellation	Chiles Valley District, Napa Valley
Barrel Aging	36 months 50% new oak (50/50 French/American)
Alcohol	14.7% by vol.
Production	450 cases in 12 x 750ml format

Growing Season

2004 saw an early spring characterized by mild and even temperatures. It was our first year without springtime frost. The trend toward mild temperatures continued through the summer, allowing for maximum flavor development. Extended hang time resulted in optimal sugar levels; a warm, dry autumn promoted intensity and ripeness; and the vineyards characteristically held acid late into the growing season, allowing us to produce an exceptionally well-balanced wine.

Tasting Notes

This wine is exciting from the moment it livens up your glass with brilliant ruby color and sapphire undertones. The fragrant nose has mocha java cocoa powder, toasted vanilla, and rich dark fruit with a hint of lavender. Vigorous and long with great depth, this wine is densely layered with flavors of cassis, bittersweet chocolate shavings, blackberry fruit, burnt sugar, subtle cedar and a final zest of kumquat. This iconoclastic wine is forward and expressive, with an edgy newness. It blends the best of both worlds: the cabernet component is present in the structure and tannins and intense dark fruit, providing a dramatic frame for the exuberant, lush zinfandel component. The result is a vivacious yet seamlessly balanced wine that delivers a unique palate experience.

NAPA VALLEY

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