

BROWN ESTATE 2006 CHILES VALLEY ZINFANDEL

Composition 100% Estate Grown Zinfandel

Vineyard Source Brown Estate Chiles Valley Vineyard Block

Appellation Chiles Valley District, Napa Valley

Barrel Aging 12 months

12.5% 225-liter new French oak 12.5% 225-liter new American oak

Alcohol 15.7% by vol.

Production 320 cases in 12 x 750ml format

Growing Season

The 2006 growing season was a tumultuous one, beginning with heavy rains and flooding from January to April. The season got off to a slow start and bud break was delayed for two weeks. A record-breaking heat-wave in June helped the blooming vines make up for lost time. The weather magically cooled in August, providing glorious mild temperatures throughout harvest.

Vineyard Source

This is the fifth vintage bottling of our single vineyard zinfandel from the Chiles Valley Block at the center of our property. This rebel vineyard, with its zealous canopy and challenging location along our blue-line stream, thrives in the lush riparian zone. Wild grapes ramble up to the high branches of majestic oaks, where peregrine falcons and redheaded woodpeckers make their homes. Like its exotic surroundings, this tiny vineyard – a mere three acres – is aggressive and wild. Historically it has demanded intensive hands-on attention to keep it in check, and it has responded to years of care-filled nurturing and coaxing by producing the crown jewel in the Brown Estate zinfandel lineup.

Tasting Notes

This beautifully balanced wine has brilliant dense gemstone clarity, and a medium to dark ruby color. The perfumy nose of hibiscus flowers and rose petals gives way to fresh-baked piecrust and exotic spice notes of nutmeg, toasted vanilla, cardamom and allspice. These rich, complex components continue on the palate – dried apricot and fresh cherry cobbler are balanced by chamomile tea and a long lingering finish of both black and white pepper. Savory, broad, and expansive with good acidity, this wine is ideal for pairing with rich foods.

NAPA VALLEY