

BROWN

NAPA VALLEY

BROWN ESTATE 2009 RECLUSE ZINFANDEL

Background

Our Recluse zinfandel project is intended to push the limits on refinement with grapes that are hand-selected for their small size and deep intensity of flavor. Extended barrel aging in the finest French and American oak allows this wine to manifest lush texture and earthy old world characteristics.

Tasting Notes

Our 2009 Recluse Zinfandel represents the ultimate in understated elegance. This wine is a true storyteller, its bouquet filling the glass and spilling over into the room with profuse notes of rambling rose, black tea with hibiscus, candied citrus rind, and anise, all portents of wonders to come. Remarkably supple mouthfeel with a creamy texture that is long and deep on the palate, revealing blackberry/cherry compote as a backdrop to dark chocolate, affogatto, cinnamon, grated nutmeg, and Asian spice. Adding a veritable third dimension are underpinnings of pipe tobacco, loam, and exotic bay laurel. This wine represents a case study in the remarkably malleable nature of zinfandel and its capacity to respond to lavish attention. For an otherworldly experience, pair with pork roast with Chinese style ginger plum sauce. Drink now through 2025.

Appellation

Napa Valley

Vineyard Source

Rosemary's, Mickey's, Chiles Valley & Westside blocks.

Barrel Aging

30 months in 50/50 French/American oak (30% new)

Alcohol

14.9% by vol.

Production

390 cases (12 x 750ml)