

BROWN

NAPA VALLEY

BROWN ESTATE 2010 BROWN RECLUSE

Composition	50% Napa Valley Estate Grown Cabernet Sauvignon 50% Napa Valley Estate Grown Zinfandel
Vineyard Source	Big Dam Vineyard (cabernet sauvignon) Westside Vineyard (zinfandel)
Appellation	Chiles Valley District, Napa Valley
Barrel Aging	24 months in 100% French Oak – 35% New
Alcohol	14.5% by vol.
Production	150 cases in 12 x 750ml format

Overview

We generally harvest our zinfandel before our cabernet sauvignon, but every now and then the stars align and David finds himself harvesting both simultaneously. Some of you may recall our 2005 Chaos Theory, a magnificent result of this very phenomenon – a phenomenon that opens a window for creation of a co-fermented blend, whereby the cab and zin are “married” at the outset. Unlike a blend whose components are fermented, barrel-aged, and developed separately prior to blending, a co-fermented wine benefits from the opportunity to alter its own genetic composition synergistically throughout the winemaking process. The result, in this case, is a cohesive melding together of two very distinct varieties into a oneness that provides an otherworldly, divine, and supremely balanced and elegant palate experience.

Growing Season

The 2010 growing season was marked by dramatically cool weather from bud break through bloom, with veraison delayed until mid-August. Early cool weather resulted in a reduced fruit set, and in turn the crop itself was reduced to nearly half the size of the previous vintage. This cool weather and small crop made for a dramatic winemaking season. Heat spikes in late August and early September intensified the already astonishing level of flavor development, and a return to mild temperatures in October gave us the option of extended hang time. The resulting wines show unprecedented levels of color, extraction, and flavor development, making the 2010 vintage one for the record book!

Tasting Notes

Deep, dark, dense, and alluring with a crystalline garnet core and subtle scarlet rim, this wine is a true one-of-a-kind. Aromas of damp earth and forest notes intermingle with ripe black macerated fruits, leading to exotic spice and rose petals, then subtle cedar, cigar box, and pencil shavings. Mouthfeel is rich, deep, and long with a cascading weight reminiscent of heavy cream that engulfs the palate with a silky yet intricately woven texture and a sublime finish. Our 2010 Brown Recluse is on a singular frequency, with no expiration date. Drink now through all eternity.