

BROWN

NAPA VALLEY

BROWN ESTATE 2010 CHAOS THEORY

Composition	60% zinfandel 35% cabernet sauvignon 5% petite sirah
Appellation	Chiles Valley District, Napa Valley
Barrel Aging	12 months in 33% new oak 50% French / 50% American
Alcohol	14.5% by vol.
Production	1400 cases in 12 x 750ml format

Growing Season

The 2010 growing season was marked by dramatically cool weather from budbreak through bloom, and veraison was delayed until mid-August. The 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 hangtime. The resulting wines show never before seen levels of color, extraction, and flavor development, making the 2010 vintage one for the record book!

Tasting Notes

Inky garnet core and translucent ruby rim are brilliant, vibrant, and crystal clear. Nose delights with unmistakable Brown Estate notes of Asian apple and exotic spice that give way to gardenia, hibiscus, Moroccan rose, and effervescent citrus, interwoven with hints of eucalyptus and subtle cedar. Deeper aromas of juicy pomegranate, grenadine, macerated ripe cherries, and spun brown sugar commingle with dusty cocoa, cigar box, amber, graphite, and toasted brioche. Silky texture is intense and rich on the palate with magnificent depth, concentration, and extraction. A superbly bright and vivacious wine with invigorating grip. Prepare to be swept away by the latest Chaos! Drink now through 2022.