BROWN
ESTATE VINEYARDS

BROWN ESTATE 2010 CHILES VALLEY ZINFANDEL

Composition	100% Estate Grown Zinfandel
Vineyard Source	Brown Estate Chiles Valley Vineyard Block
Appellation	Napa Valley
Barrel Aging	12 months 50/50 French/American Oak (30% new)
Alcohol	15.5% by vol.
Production	440 cases (12 x 750ml)

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

The 2010 growing season provided us with bold, generous, and opulent fruit expression. This magnificent iteration of our Chiles Valley zin is sophisticated and intellectual with an enticing exotic flair. Here are all of the classic, elegant, and endlessly complex qualities that make this wine the crown jewel of the Brown zin lineup. Sparkling like a precious gem in the glass, its dramatic dark magenta core is punctuated with indigo and a delicate ruby rim. To swirl it is to unleash captivating aromas of perfumed blackberries, rose petals, and hibiscus that transmute into cherry hard candy, spun sugar, and mandarin. Time in the glass reveals deep, sultry incense-like notes of cedar and wood-fired game, followed by a crescendo of woodsy winter spice. Mouthfeel is silky, generous, and expansive with a jubilant juiciness alongside a vibrant core of acidity that seamlessly integrates the big forward fruit on the front of the palate with the savory spice on the back. Drink now thru 2020.