

BROWN ESTATE 2010 NAPA VALLEY ZINFANDEL

Composition 100% Estate Grown Zinfandel

Vineyard Source Chiles Valley Block, Mickey's Block,

Rosemary's Block, Westside Block

Appellation Chiles Valley District, Napa Valley

Barrel Aging 12 months

30% new oak

50/50 French/American

Alcohol 15.2% by vol.

Production 700 cases in 12 x 750ml format

450 cases in 6 x 1.5L format

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

Visually alluring with a dark garnet core and soft ruby rim. A swirl of the glass unleashes hallmark aromas characteristic of our Napa Valley Zinfandel. Hibiscus blossom, Asian apple, rose petals, and lily lead to ripe wild cherries, kumquat preserves, star anise, cedar, and an enticing touch of game that ebbs and flows on the nose. Cascades of exotic spice follow, leading with allspice, clove, cinnamon, and cardamom, then Madagascar vanilla and subtle tobacco. This wine is expansive and broad with a silky, creamy mouthfeel interwoven seamlessly with mandarin-like zestiness that lingers on the palate. From lamb burgers and sausages on the grill to smoked trout and caviar to classic roast chicken or truffle mac and cheese, behold the black cashmere sweater of wines – always appropriate, goes with everything! Drink now through 2017.