

BROWN

NAPA VALLEY

BROWN ESTATE 2010 RECLUSE ZINFANDEL

Background

Our Recluse zinfandel project represents a case study in the remarkably malleable nature of zinfandel and its capacity to respond to lavish attention. We conceived of this “reserve” line of zins with the intention of pushing the limits of refinement by using grapes that are hand-selected for their small size and deep intensity of flavor, and treating them to extended barrel aging in the finest French and American oak. The resulting wines demonstrate the capacity of zinfandel, a distinctly new world varietal, to manifest lush texture and earthy old world characteristics.

Tasting Notes

Deep black plum core and gorgeous ruby rim. Aesthetically, this wine embodies all of the glory of the 2010 vintage where rich, ripe, luscious fruit reigned. The nose reveals itself in layers, beginning with aromas of ripe blackberries and boysenberry that transmute into tobacco, saddle, and cocoa covered espresso beans, enriched by an intriguing medley of fragrant potpourri, effervescent citrus, and persistent spice. Mouthfeel is rich and luxurious, a liquid embodiment of cascading satin. Full body and supple tannins usher the palate through a long and lingering finish. Drink now to 2025.

Composition

100% Brown Estate Zinfandel

Appellation

Napa Valley

Vineyard Source

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

Barrel Aging

30 months in 50/50 French/American oak (33% new)

Alcohol

15% by vol.

Production

115 cases (12 x 750ml)