

BROWN

NAPA VALLEY

BROWN ESTATE 2011 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

This wine is a brilliant garnet jewel in the glass, with a deep pomegranate core and a rim of antique brick. Sultry, earthy bouquet is laced with Italian plum, fragrant herbs, lavender, bay laurel, and briar, and opens with time to reveal notes of vanilla bean, heavy cream, and nostalgic orange Creamsicle. Mouthfeel is silky, soft, and supple. Exceptional structure imparts impressive versatility. Pair as you would a cabernet sauvignon *or* a zinfandel. Drink now through 2025.

Composition

100% Brown Estate Zinfandel

Appellation

Napa Valley

Vineyard Source

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

Barrel Aging

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

Alcohol

15% by vol.

Production

150 cases (12 x 750ml)