

## **BROWN ESTATE 2012 BROWN RECLUSE**

Composition	80% Napa Valley Estate Grown Cabernet Sauvignon 20% Napa Valley Estate Grown Zinfandel
Vineyard Source	Big Dam Vineyard (cabernet sauvignon) Westside Vineyard (zinfandel)
Appellation	Chiles Valley District, Napa Valley
<b>Barrel Aging</b>	24 months in 100% French Oak – 35% New
Alcohol	15% by vol.
Production	200 cases in 12 x 750ml format

## **Growing Season**

The 2012 growing season was exceptional. Fruit set was even, clusters remained loose, and minimal thinning was required to achieve balance. Sugar accumulation was slow and steady, coinciding with well-paced flavor development and allowing for extended hangtime – a winegrower's dream. In a sense, Mother Nature, who owed us one following the challenging 2011 vintage, gave us a pass in 2012 in the form of a spectacular season that practically tended itself. Our 2012 wines came together with corresponding aplomb, and collectively they represent one of the finest and most persuasive expressions of our terroir ever to be bottled under the Brown Estate label.

## Tasting Notes

This wine's magnificent dark blue magenta core, crimson rim, and crystalline clarity signal its straightforward purity. Swirl your glass and behold a mesmerizing rose-colored cascade lingering like patterns in hand blown glass. Aroma of blue and black fruits presents without hesitation, followed immediately by festive winter spice and roasted herbs. Cabernet component expresses its dominance with boysenberries, blackberries, subtle tobacco, and forest floor after the rain. Time in the glass allows the zinfandel to overcome its uncharacteristic subtlety, giving up buoyant perfume of hibiscus, rose petals, lily, and black cherry followed by grenadine, effervescent citrus, and bay laurel. Mouthfeel is rich and decadent with full body and silky texture, rounded out with glycerine-like seamlessness that shadows finely integrated tannins. Pair with winter favorites like Beef Bourguignon, Veal Ossobucco, Shepherd's Pie, or your favorite rich comfort dish. Decant and drink now or cellar for fifteen+ years.