

BROWN

NAPA VALLEY

BROWN ESTATE **2012 NAPA VALLEY CHARDONNAY**

Composition	100% Estate Grown Chardonnay
Vineyard Source	Far West Vineyard, Brown Estate
Appellation	Chiles Valley District, Napa Valley
Fermentation	Barrel fermented 30% new French Oak
Alcohol	14.2% by vol.
Production	250 cases in 12 x 750ml format

Vineyard Source

Our chardonnay vineyard is a bona fide outlier, residing at the far northwest corner of our estate property. The soil in this truly wild west vineyard is a dense gray clay, thick enough to pull your shoe off your foot should you venture out when it's damp. At four acres it typically yields a mere two tons maximum per acre. The fruit extracts from the clay soil a terrifically complex minerality that sets the resulting wine apart from typical Napa Valley chardonnay offerings.

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

Golden straw in color with a touch of wildflower honey, this wine sparkles delicately in the glass, reminding us of our 2002 chardonnay. Fittingly, it embodies all of the qualities of that very first vintage: highly nuanced honeysuckle, pineapple, and flint, along with substantial body and lithe acidity. The rich buttercream and toffee that were present in the 2010 and 2011 vintages are absent here. Instead, tropical fruit notes dominate, mingling with effervescent Meyer lemon, lemongrass, and bergamot and leading to deeper notes of guava and subtle caramel. Time in the glass reveals an intriguing note of savory toasted Marcona almond with a dusting of lavender and fleur de sel. Silky and deep on the palate with a delicate yet lively zest that beckons another sip... and another! Drink now through 2022.