

# BROWN

NAPA VALLEY

## **BROWN ESTATE 2012 NAPA VALLEY ZINFANDEL**

<b>Composition</b>	100% Estate Grown Zinfandel
<b>Vineyard Source</b>	Chiles Valley Block, Mickey's Block, Rosemary's Block, Westside Block
<b>Appellation</b>	Chiles Valley District, Napa Valley
<b>Barrel Aging</b>	12 months in 50/50 French/American (25% new)
<b>Alcohol</b>	15.2% by vol.
<b>Production</b>	1800 cases in 12 x 750ml format 300 cases in 6 x 1.5L 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**

Our Napa Valley Zinfandel historically has borne the responsibility of being the ultimate representative of our four zinfandel blocks – the best of the best of our Brown Estate terroir integrated into one stellar wine. As such, it is the most challenging zin we produce because it requires commingling of four distinct “personalities” into one well-adjusted protagonist. The fact that no single vineyard's qualities dominate here is a testament to the integration, fluidity, and perpetual motion – the balancing act! – that is Brown Estate itself. Deeper, darker, and richer than previous vintages, this 2012 bottling is marked by ripe Bing cherry and big briery black fruit characteristics. Exotic spice and subtle citrus integrate with vibrant acidity to balance out this wine's lush and rich juiciness. Excellent palate weight with a silky, long, lingering finish. Drink now through 2022. (We recommend cellaring 1.5L bottles until November 2014.)