

# BROWN

NAPA VALLEY

## BROWN ESTATE 2013 NAPA VALLEY CHARDONNAY

<b>Composition</b>	100% Estate Grown Chardonnay
<b>Vineyard Source</b>	Far West Vineyard, Brown Estate
<b>Appellation</b>	Chiles Valley District, Napa Valley
<b>Fermentation</b>	Barrel fermented 30% new French Oak
<b>Alcohol</b>	14.5% by vol.
<b>Production</b>	320 cases in 12 x 750ml format

### Growing Season

The 2013 growing season was marked by steady, even, constant conditions. A mild and dry spring led to early budbreak with vigorous canopy growth and picture perfect fruit set and development. September surprised us with sudden slight showers that thankfully had virtually no impact on this flawless growing season. Following the dreamlike conditions of 2012, winegrowers once again thanked our lucky stars for another stellar year, where harvest commenced at our discretion and not in response to season-ending storms.

### 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.

### Tasting Notes

Our 2013 Chardonnay is brilliant and starry bright, glimmering with flecks of gold when it catches the light just so. Without hesitation ripe, confident aromas of orchard fruits reveal themselves, opening into hallmark tropical fruit notes. Granny Smith apple, Bosch pear, and golden peach are followed by pineapple and effervescent citrus, anchored in turn by chalky minerality that finishes with Chantilly and subtle key lime. Medium body, silky mouthfeel, and moderate acidity recall an old world gem. Drink now through 2023.

### Suggested Pairings

(1) Crabmeat salad topped with fresh mango in endive; (2) Caramelized sunchoke with beet and white truffle vinaigrette over butter lettuce; or (3) Crispy hazelnut-encrusted diver scallops with white butter mushroom and puree of white potato and Bosch pear.