

# BROWN

NAPA VALLEY

## BROWN ESTATE 2014 CHILES VALLEY ZINFANDEL

<b>Composition</b>	100% Estate Grown Zinfandel
<b>Vineyard Source</b>	Chiles Valley Block, Brown Estate
<b>Appellation</b>	Napa Valley
<b>Barrel Aging</b>	12 months in 30% new oak, 50/50 French/American
<b>Alcohol</b>	14.8% by vol.
<b>Production</b>	425 cases (12 x 750ml)

### **Vineyard Source**

This wine hails from a vineyard that is singular on our property because of its location in a riparian zone. A blue-line streambed runs along one side, wedging between two steep hillsides to mimic a pass or gorge and creating a wind tunnel effect. Thanks to this waterway and an old chicken coop that predated our purchase of the property, the soils here are especially fertile. At only 2.5 acres, this vineyard is the most vigorous one we farm, demanding special care and faithful thinning. After the sun comes up, it beams down – almost in a magnified fashion – into the pass where this vineyard sits, giving it intense early morning exposure. Because it enjoys that first light, it is the first of our mature zinfandel vines to bud break, and thus has the longest growing season among our zinfandel blocks. That extra week or two of ripening helps to intensify the very distinct peppery/spicy flavor profile that is this wine's hallmark.

### **Tasting Notes**

Across the board our 2014 Zinfandels are characterized by maximal color and flavor extraction, making this a vintage for the ages. In the glass the 2014 Chiles Valley Zin is crystal clear with a black rose core and electric garnet rim. Nose is a pleasing burst of cherry Jolly Rancher and caramel-coated apple, with secondary notes of smokey herb encrusted Bucheron, pipe tobacco, saddle, and damp earth overlaying a familiar bouquet of English rose and hibiscus flower, exotic spice, cardamom, sorrel, and pimento. Luscious mouthfeel lingers amidst a finish of baked plantain, cocoa, and a flourish of pepper. Drink now through 2030.

*Suggested pairing:* Hoisin-glazed pork buns.