

BROWN ESTATE 2015 CHILES VALLEY ZINFANDEL

Composition 100% Estate Grown Zinfandel

Vineyard Source Chiles Valley Block, Brown Estate

Appellation Napa Valley

Barrel Aging 12 months in 30% new oak, 50/50 French/American

Alcohol 15.6% by vol.

Production 700 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

Deep, dark, and decadent with intense garnet core and scarlet rim. Nose bursts forth with an alluring bouquet of dried hibiscus, rose petals, and black currant shadowed by cedar and bay laurel. Following closely is a medley of blackberry, boysenberry, and huckleberry commingled with savory herb and smoky underbrush. Exotic spices, the hallmark of this wine, are present in cascading Juniper, nutmeg, cinnamon, coriander, vanilla, pimiento, and subtle anise leading to baked red and black cherry with Venezuelan chocolate shavings. Superb, opulent mouthfeel and bold fruit expression benefit from excellent acidity and exceptional structural integrity. Moderate plus body and supple tannins lead into a long, lingering finish. Drink now through 2027.