

BROWN ESTATE 2015 "PHAT VINE" SYRAH

Though it's not bottled under our Brown Recluse moniker because the left-field nature of the Syrah grape in the context of our Brown Estate lineup lands it squarely in our "winemaker's pleasure" (a.k.a. "Phat Vine") series, this in fact is the most reclusive wine we've ever produced. That's because after it was crushed and barreled down at our place as a favor to a vineyard manager friend of David's, they both forgot it was in residence in a remote corner of our wine cave. There it remained in repose for several years until David rediscovered it, tasted it, sent samples to the lab, and began putting it through its long-overdue paces. The sturdy nature of the varietal meant the wine was in surprisingly good shape, having thrived on neglect as it were. After said friend declined to reclaim it, David did his thing and here we are, telling it like it is. It was either that or concoct a tale about how he won four barrels of wine in a poker game! \(\tau\)_\(\tau\)_\(\tau\)

Technical

Composition: 100% Wild Horse Valley Syrah

Appellation: Napa Valley

Barrel aging: 40 months in 30% new French oak

ABV: 15.5% **pH:** 3.87 **TA:** 7 g/L

Production: 100 cases in 12 x 750ml format

Sensory

Eye: Onyx core with crimson rim.

Nose: Elemental iron, earth, roasted sage, thyme, blackberry, Rainier

cherry, Luxardo cherry, vanillin, potting soil, peat moss.

Palate: Deep, dense, decadent, smooth, juicy.

Cellar life: Drink now through 2035.