

BROWN

NAPA VALLEY

BROWN ESTATE 2015 RECLUSE ZINFANDEL

Background

Our Recluse Zinfandel project represents a case study in the remarkably malleable nature of Zinfandel and its capacity to respond to lavish attention. We conceived of this “reserve” line of Zins with the intention of pushing the limits of refinement by using grapes that are hand-selected for their small size and deep intensity of flavor, and treating them to extended barrel aging in the finest French and American oak. The resulting wines demonstrate the capacity of Zinfandel, a distinctly new world varietal, to manifest lush texture and earthy old world characteristics.

Tasting Notes

Translucent ruby core, soft rose-colored rim. Nose bursting with intense, finely focused notes of black cherry hard candy, Mexican chocolate, and panna cotta with orange zest and grated pimiento. Secondary notes of forest floor, smoldering hearth, herbaceous bay laurel, and fever grass give way with time to a kefir-like unctuousness with Fuyu persimmon, backyard lantana, and fresh cut lawn. Mouthfeel is smooth, silky, lean, vibrant, and dry with delicate tannins leading to a long finish. Drink now through 2025.

Composition

100% Brown Estate Zinfandel

Appellation

Napa Valley

Vineyard Source

Rosemary’s & Eastside blocks

Barrel Aging

17 months in 50/50 French/American oak
(30% new)

Alcohol

15.2% by vol.

Production

425 cases (12 x 750ml)