

BROWN

NAPA VALLEY

BROWN ESTATE 2016 BROWN RECLUSE

Like its namesake spider, we hope your encounter with this elusive wine will become the stuff of lore. So reads the back label on our Brown Recluse, a reserve blend of cabernet sauvignon and zinfandel inspired by the wine David created for our first appearance at the Auction Napa Valley barrel auction. We bottle it only when Mother Nature permits, and David dials in a new ratio for each new vintage based on the qualities these two heterogeneous varietals derive from the growing season.

Technical

Composition: 97% Estate Grown Cabernet Sauvignon
3% Estate Grown Zinfandel

Vineyard source: Brown Estate — Terraces Block, Chiles Valley Zinfandel Block

Appellation: Napa Valley

Barrel aging: 18 months in 30% new French oak, 70% neutral French/American oak

ABV: 14.5%

pH: 3.73

TA: 6.9 g/L

Production: 200 cases in 12 x 750ml format

Sensory

Eye: Garnet core with ruby rim.

Nose: Sweet potting soil, dried rose petals, black/boysenberry compote, savory roasted herbs. Secondary notes of green pepper, iron, graphite, English lavender, and winter spice.

Palate: Dense and enveloping with integrated tannins and long, lingering finish.