

## **BROWN ESTATE 2016 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** 15.5% 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 blocks to bud break, and thus has the longest growing season among our Zinfandel vineyards. 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**

This wine's deep violet hue gives cover to a nose that opens with a delicate wave of dried rose petals, juniper, and fir balsam leading to more complex notes of star anise, clove, and coriander. An aromatic hint of Asian allspice vaguely evokes hoisin sauce, a note that reprises on the palate as ripe black plum amidst a baked crumble sensation of huckleberry, boysenberry, graham cracker, marshmallow cream, tiramisu, and crème brûlée. Medium to full body, luscious mouthfeel, great depth and structure with a long gripping finish. Drink now through 2025.