

BROWN ESTATE 2017 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: 80% Estate Grown Cabernet Sauvignon

20% Estate Grown Zinfandel

Vineyard source: Terraces Block, Far East Block, Mickey's Block

Appellation: Napa Valley

Barrel aging: 16 months in 30% new French oak

ABV: 14.5% **pH:** 3.73 **TA:** 6.9 g/L

Production: 240 cases in 12 x 750ml format

Sensory

Eye: Dark cherry/plum core, ruby rim.

Nose: Wintery notes of woods, earth, and herbs give way to lilac, sweet

cloves, peppermint, and spring essence. Underlying dark black fruit,

mocha java, berry compote, and tamarind chutney.

Palate: Medium body, lofty mouthfeel, supple with lithe tannins and long

finish.

Cellar life: Drink now through 2035+