

BROWN ESTATE 2017 CHARDONNAY

Our chardonnay vineyard is a bona fide outlier, residing at the far northwest corner of our estate property. The soil in this truly wild west vineyard is a dense gray clay, thick enough to pull your shoe off your foot should you venture out when it's damp. At four acres it typically yields a mere two tons maximum per acre. The fruit extracts from the clay soil a terrifically complex minerality that sets the resulting wine apart from typical Napa Valley chardonnay offerings.

Technical

Composition: 100% Chardonnay

Vineyard source: Brown Estate

Appellation: Napa Valley

Barrel aging: Barrel fermented — 25% new French oak

ABV: 13.2% pH: 3.7 TA: 5.8 g/L

Production: 250 cases in 12 x 750ml format

Sensory

Eye: Shiny yellow-gold amber.

Nose: Peach peel, Fuyu persimmon, flowering white thyme, trumpet

flowers, prairie grass, toasted brioche. Time in the glass reveals

marshmallow, vanilla bean, and citrus oil.

Palate: Round mouthfeel punctuated by stony minerality and subtle brine.

Longevity: Drink now through 2027.