

BROWN

NAPA VALLEY

BROWN ESTATE 2017 CHILES VALLEY ZINFANDEL

This wine hails from a vineyard singular on our property for 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 — in almost 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 Zins to budbreak, 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.

Technical

Composition: 100% Estate Grown Zinfandel

Vineyard source: Brown Estate — Chiles Valley Block

Appellation: Napa Valley

Barrel aging: 12 months in 30% new oak, 50/50 French/American

ABV: 15.5%

pH: 3.67

TA: 7.4 g/L

Production: 700 cases in 12 x 750ml format

Sensory

Eye: Aubergine core with crimson rim.

Nose: Damson plum, blackberry, blackcurrant, mulberries, cardamom, pimiento, star anise, savory sage blossoms. Italian citrus, Damask rose, hibiscus, spicy Asian apple, worn leather, cigar box.

Palate: Creamy, dense, lush, deep, intense!