

BROWN

NAPA VALLEY

BROWN ESTATE 2018 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 inspired by a wine David created for our first appearance at the Auction Napa Valley barrel auction in 2007. We bottle it when Mother Nature permits, and David dials in a new blend/ratio for each new vintage based on both the volumes and characteristics the growing season has imparted.

Technical

Composition: 55% Merlot
45% Cabernet Sauvignon

Vineyard source: Merlot – Dollar Ranch, Chiles Valley
Cab Sauv – Brown Estate Terraces, Far East Block

Appellation: Napa Valley

Barrel aging: 24 months in 100% neutral French oak

ABV: 14.5%
pH: 3.57
TA: 6.8 g/L

Production: 200 cases in 12 x 750ml format

Sensory

Eye: Deep crimson core, vermillion rim.

Nose: Intense forward notes of blue and black fruits punctuated by tropical floral notes, fruit rollup, and citrus peel. Time in the glass reveals rose petals and purple flowers followed by Alpine forest, lingering nutmeg, and a savory trace of pimiento roasted meat.

Palate: Medium body, well-balanced fruit and acid, smooth finish.

Cellar life: Drink now through 2035+