

BROWN ESTATE 2019 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

Winemaking: Barrel fermented (30% new French oak) then sur lie aged with

battonage for six months.

Alc. by vol.: 13%

pH: 3.75 **TA:** 6.3 g/L

Production: 275 cases in 12 x 750ml format

Sensory

Eye: Sparkling yellow gold quartz, glistening topaz undertones at core,

translucent rim.

Nose: Elderflower/yarrow, Marcona almonds, caramel, waxy honeycomb.

Secondary notes of Crenshaw melon, lychee, shaved coconut, and pineapple with subtle key lime and freshly churned buttermilk. Late

traces of limestone dust and sweet flowering gardenia.

Palate: Expansive with medium body, subtle zest, lean and tart acidity over a

lush foundation.

Pairing inspirations: Prosciutto with lightly fried sage dough; wild mushroom risotto;

linguini and clams; mild fish, classic roasted chicken.

Cellar life: Drink now through 2035.