

BROWN

NAPA VALLEY

BROWN ESTATE 2022 ESTATE 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. This technically is vintage no. 20, taking into account the skipped 2020 vintage due to that year's wildfire impact.

Technical

Composition: 100% Chardonnay

Vineyard source: Brown Estate

Appellation: Napa Valley

Barrel Aging: 8 months in 25% new French oak; 3 months sur lie

Alc. by vol.: 13%

pH: 3.82

TA: 6.6 g/L

Production: 150 cases in 12 x 750ml format

Sensory

Eye: Canary yellow gold, brilliant diamond-like clarity.

Nose: Night-blooming jasmine, citrus blossom, and lemongrass with subtle secondary notes of butterscotch, amaretto, and lychee. Time in glass reveals early morning bakery, Scotch shortbread, nutmeg-spiced eggnog, and ethereal meringue.

Palate: Satin texture, round and rich yet not cloying. Elegant and balanced on the palate.

Pairing inspirations: Seared scallops with citrus beurre blanc; lobster risotto with Meyer lemon zest; roasted chicken with herbed butter & roasted vegetables; baked brie with apricot compote & almonds; pasta carbonara with pancetta & parmesan.

Cellar life: Drink now through 2030+.