

BROWN ESTATE 2022 CHILES VALLEY ZINFANDEL

Commencing with the 2018 vintage we began incorporating non-estate fruit into our famed Chiles Valley Zinfandel, making it a broader expression of our unique and unsung appellation at the eastern edge of the Napa Valley. The anchoring Brown Estate component as always hails from our Chiles Valley vineyard block at the heart of our property, dissected by a blue-line streambed that wedges between two steep hillsides to mimic a pass or gorge with a resulting wind tunnel effect. Thanks to this waterway and an old chicken coop that stood there prior to our arrival, the soils are especially rich and the vines especially vigorous. In combination with intense early morning sun exposure, long afternoon shade, and dramatic diurnal temperature swings that affect the whole of our property, this vineyard block gives us a very distinct peppery quality that has been its hallmark through the years. Due to wildfire impacts we skipped both 2019 and 2020 vintages, making this vintage no. 19.

Technical

Composition: 100% Zinfandel

Vineyard source: Brown Estate (Chiles Valley Block)

Green & Red (Chiles Valley) Storm Ranch (Chiles Valley)

Appellation: Napa Valley

Barrel aging: 8 months in 35% new French oak

ABV: 15.2% **pH:** 3.87 **TA:** 6.4 g/L

Production: 750 cases in 12 x 750ml format

Sensory

Eye: Deep ruby core, scarlet rim.

Nose: Fresh white flowers, Asian pear, potpourri. Secondary notes of bay

laurel, black cherry crisp, hibiscus flowers, cascading spices.

Palate: Medium body with a silk taffeta-like mouthfeel. Crisp structural

acidity integrates with vibrant ripe fruit for a balanced, elegant verve

on the palate.

Cellar life: Drink now through 2035+.