$B_{\text{NAPA VALLEY}} N$

BROWN ESTATE 2022 MONTE ROSSO ZINFANDEL

This wine is a landmark in Brown Estate's production history. The inaugural 2020 bottling was our first Sonoma Zin, hailing from the storied Monte Rosso Vineyard that commencing 2015 (and terminating in spring 2024) was under the stewardship of Brenae Royal. Shortly before taking the helm as Vineyard Manager at Monte Rosso, Brenae visited Brown Estate with friends who are our wine club members. She and David struck up a friendship and a long-running conversation about farming old vines, and amidst the mayhem of 2020 he found himself walking a 127-year old vineyard block at Monte Rosso (E13, planted 1893) where, he reported, *Each vine is like an exquisite sculpture with a wild, chaotic "hairstyle" signaling its vibrant energy.* This wine comprises fruit from that block as well as E26 (planted 2008) and E55 (planted 1996, coincidentally the year of our very first vintage of Brown Zin), with vineyard elevations between 800-1050 ft. This is vintage no. 3 of 4. (The 2023 vintage, the last under Brenae's tenure, will be our final Monte Rosso bottling.)

Technical

Composition:	100% Monte Rosso Zinfandel
Appellation:	Sonoma Valley
Barrel aging:	12 months in 45% new oak, 50/50 French/American
pH: TA:	15.2% 3.31 9.2 g/L 600 cases in 12 x 750ml format

Sensory

- Eye: Deep claret core, magenta rim.
- **Nose:** Layers of key lime pie, candied raspberries, lemon blackberry compote, and effervescent citrus. Secondary notes of Chambord liqueur, anise, maraschino cherry, and subtle cola.
- **Palate:** Medium-plus body with creamy texture. Flavors of orange creamsicle enhanced by a touch of tamarind for a delightful balance of sweetness and tartness. Supple tannins with a long, lingering finish.
- **Cellar life:** Drink now through 2035+.