

BROWN ESTATE 2022 PRIMITIVO

Primitivo and Zinfandel, both cloned from the same Croatian grape, are something like fraternal twins. A technicality of US regulation prohibits the names to be used interchangeably even though they essentially are analogous (different clones of the same grape). At Brown Estate we have a two-acre Primitivo vineyard block along with five discrete blocks of Zinfandel. Like all varieties we grow and produce, the Primitivo and all of the Zins are handled from harvest to bottling with specific attention to individual characteristics per growing season, in the interest of producing optimal outcomes all around... hence the standalone bottling of this varietal. Our estate Primitivo is characterized by high-definition spice notes — also present in more muted iterations in our estate Zinfandels — along with luxuriant fruit and floral notes and a hint of minerality. This is vintage no. 4.

Technical

Composition: 100% Estate Grown Primitivo

Vineyard source: Brown Estate — Big Field Block

Appellation: Napa Valley

Barrel aging: 8 months in 100% neutral oak

ABV: 13.5% **pH:** 3.84 **TA:** 6.3 g/L

Production: 700 cases in 12 x 750ml format

Sensory

Eve: Translucent garnet core, crimson rim.

Nose: Bing cherry, spun brown sugar, churned butter, meringue, eucalyptus, and pine forest. Secondary notes of espresso, mocha, and dried herbs.

Palate: Medium-light body, silky and lithe texture, elegant mouthfeel,

smooth tannins. Vibrant acidity balances ripe fruit and floral notes,

with minerality adding a crisp, refreshing quality.

Cellar life: Drink now through 2030+.