

BROWN ESTATE 2023 MICKEY'S BLOCK ZINFANDEL

Our Mickey's Block Zinfandel vineyard is located on the far west side of our property beside a seasonal stream at an elevation of 1100 ft. The soils are volcanic, rocky, and mineral rich, with ideal quantities of sand and clay. This tiny six-acre vineyard has long been coveted for its unusually small clusters and berry size, which provide maximum intensity due to the high ratio of skins to volume. Mickey's Block is our only Zinfandel vineyard with a north-south orientation. Shaded in the morning, it gets the afternoon and evening sun, and is subject to a diurnal shift in temperature during the ripening season that allows us to gain maximal extraction and intensity. This is vintage no. 15.

David's notes on the growing season: The 2023 growing season began with enough accumulated rainfall to put an end to drought conditions that were lingering for years. The vines responded with vigor reminiscent of our early years at Brown Estate. Budbreak was recorded on April 15 in our northwesternmost chardonnay vineyard. Springtime conditions were mild with only one night of frost on April 19 when the low hit 30.9 degrees. The summer months were warm but never too hot. Only a handful of days saw triple digits with the annual high of 104 recorded on July 16. As usual the warm days were accompanied by cold nights with diurnal shifts as dramatic as 55 degrees. Harvest time conditions were ideal with foggy mornings keeping us cool as we brought the fruit in. This was a year when mother nature afforded us the luxury of hangtime. On October 22 an isolated rain shower brought nearly half an inch of rain, just enough to knock the dust off our Far East Cabernet Sauvignon which came in on October 29, more than a month behind the previous year. Reminiscent of the legendary 1997 vintage, 2023 was called by some a vintage of a lifetime. The resulting wines bear witness to the legend.

Technical

Composition: 100% Estate-grown Zinfandel

Vineyard(s): Brown Estate — Mickey's Block

Appellation: Napa Valley

Barrel aging: 7 months in 30% new French oak

Specs: ABV: 15.2% pH: 3.79 TA: 7.0 g/L

Production: 680 cases in 12 x 750ml format

Sensorv

Eye: Garnet core, scarlet rim.

Nose: Ultra-ripe blue and black fruits with floral, earthy, spicy undertones. Secondary notes of

potpourri, tuberose, sweet gardenia, ripe black cherry. Boysenberry is late to the party with an entourage of heavy cream, Alpine forest, graphite, and winter warming spices. Subtle nutty, malted aromas + lovely candied citrus/kumquat rind add a fourth dimension.

Palate: Medium-plus body, velvety texture, creamy richness, vibrant juiciness. Silky, polished

tannins lend seamless structure and elegance. You'll be daydreaming by the finish.

Pairing inspos: Duck confit, braised short ribs, wild mushroom risotto, pepper-crusted filet mignon,

charcuterie/aged cheese, dark chocolate lava cake.

Cellar life: Drink now through 2036+.