

# BROWN

N A P A V A L L E Y

## BROWN ESTATE 2023 NAPA VALLEY ZINFANDEL “VINTAGE NO. 28”

Traditionally, from 1996 through 2017, our Napa Zin was comprised entirely of Brown Estate fruit. Commencing with the 2018 vintage we began integrating select lots of non-estate fruit to give this wine a wider range in terms of its nominal footprint — i.e., to expand its representation of Napa Valley Zinfandel beyond the confines of our property, bringing David’s 20+ years working with this singular varietal to bear on a broader iteration of our flagship Brown Zin.

*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% Napa Valley Zinfandel

**Vineyard(s):** Brown Estate | Chiles Valley | Yountville

**Appellation:** Napa Valley

**Barrel aging:** 10 months in 30% new French oak

**Specs:** ABV: 14.5%                      pH: 3.81                      TA: 6.4 g/L

**Production:** 2500 cases in 12 x 750ml format + 500 cases in 6 x 1500ml format

### Sensory

**Eye:** Dark garnet core, magenta rim.

**Nose:** Ripe black cherry, Asian apple, spun sugar, grenadine, effervescent citrus, rose garden, English trifle, blooming gardenia.

**Palate:** Medium- to full-bodied with a lush, juicy, enveloping palate. Silky glycerine-like mouthfeel is balanced by vibrant acidity, with cedar box and sandalwood notes adding depth. Finely integrated tannins contribute to a long, lingering finish.

**Pairing inspos:** Herb-crusted lambchops, pasta puttanesca, grilled portobello mushrooms, Chicago style deep dish pizza, French onion soup, duck breast with berry reduction, bacon & herb-stuffed pork loin, savory bread pudding.

**Cellar life:** Drink now through 2036+.