

BROWN

NAPA VALLEY

BROWN ESTATE 2023 CENTRAL BLOCK ZINFANDEL

The long-timers among you will remember our deconstructed *Zinapalooza*TM horizontal tastings that back in the day featured from one vintage our OG single vineyard Zins (Mickey's, Rosemary's, Chiles, and Westside) alongside our Napa Valley Zin which at the time comprised a blend of those four. Through subsequent years, Westside went by the wayside (revival from a surviving dogleg abutment drops to members latter half of 2026) and our estate Zin production leaned into single vineyard bottlings, taking our Napa Valley Zin off property... and likewise our Chiles Valley Zin, briefly a blend of estate and non-estate fruit, now made entirely from neighboring vineyards in our sub-appellation. With this first vintage of Central Block Zin, we reprise our old school single vineyard estate Chiles Valley Zin — the fruit for this wine comes from that same block in the riparian zone at the center of our estate vineyard footprint, newly renamed Central Block both for its location and as an homage to Dad, whose medical practice thrived on Central Avenue in South Central Los Angeles for more than fifty years. *See what we did there?*

A NOTE ON THE SEDIMENT: *This wine is throwing a hearty dose of sediment that may present as a plug of sorts in the bottle neck once the cork is removed. ¡Fear not! Using a wooden spoon end or similar implement, push the sediment into the bottle then decant using a sieve or coffee filter, as appropriate.*

Technical

Composition: 100% Estate Grown Zinfandel

Vineyard source: Brown Estate — Central Block (a.k.a. Chiles Valley, Chicken Coop)

Appellation: Napa Valley

Barrel aging: 10 months in 30% new oak, 50/50 French/American

ABV: 15%

pH: 3.83

TA: 6.8 g/L

Production: 425 cases in 12 x 750ml format

Sensory

Eye: Magenta core, ruby rim. Deeply saturated and radiant, dense yet luminous.

Nose: Blackberry, gardenia, rose petals followed by hibiscus and a finish of Luxardo cherry. With time in the glass, layers of cedar, incense, and winter spice emerge to ground the fruit. Pas de deux of dark fruit and aromatic lift is distinctly Brown Estate.

Palate: Ripe black and red fruit wash over bright acidity, lending liveliness and motion on the palate. Fine-grained tannins provide subtle architecture, seamlessly integrating fruit and spice. Finish is long, savory, and expansive with traces of dark berries, roses, and subtle earth.

Cellar life: Let it breathe 10-15 mins. before decanting as appropriate based on sediment factor; drink through ~2040.