

BROWN

NAPA VALLEY

BROWN ESTATE 2023 ESTATE CHARDONNAY

Our Chardonnay vineyard is a bona fide outlier, residing at the far northwest corner of our estate property. The soil in this truly wild west vineyard is a dense gray clay, thick enough to pull your shoe off your foot should you venture out when it's damp. At four acres it typically yields a mere two tons maximum per acre. The fruit extracts from the clay soil a terrifically complex minerality that sets the resulting wine apart from typical Napa Valley Chardonnay offerings. This is vintage no. 21.

Technical

Composition: 100% Chardonnay

Vineyard source: Brown Estate

Appellation: Napa Valley

Barrel Aging: 8 months in 40% new French oak; 3 months sur lie

Alc. by vol.: 12.5%

pH: 3.83

TA: 5.5 g/L

Production: 300 cases in 12 x 750ml format

Sensory

Eye: Pale golden straw with glints of green at rim.

Nose: Lime blossom and white nectarine followed by lemongrass and honeysuckle. Secondary layers of fresh cream, golden kiwi, almond croissant, and a hint of chamomile.

Palate: Light-bodied yet texturally expressive. Throughline of saline minerality supports layers of tart citrus, underripe stone fruit, and a whisper of oak spice. Finish is clean and lightly creamy, tapering with a hint of lemon verbena.

Cellar life: Drink now through 2030+.