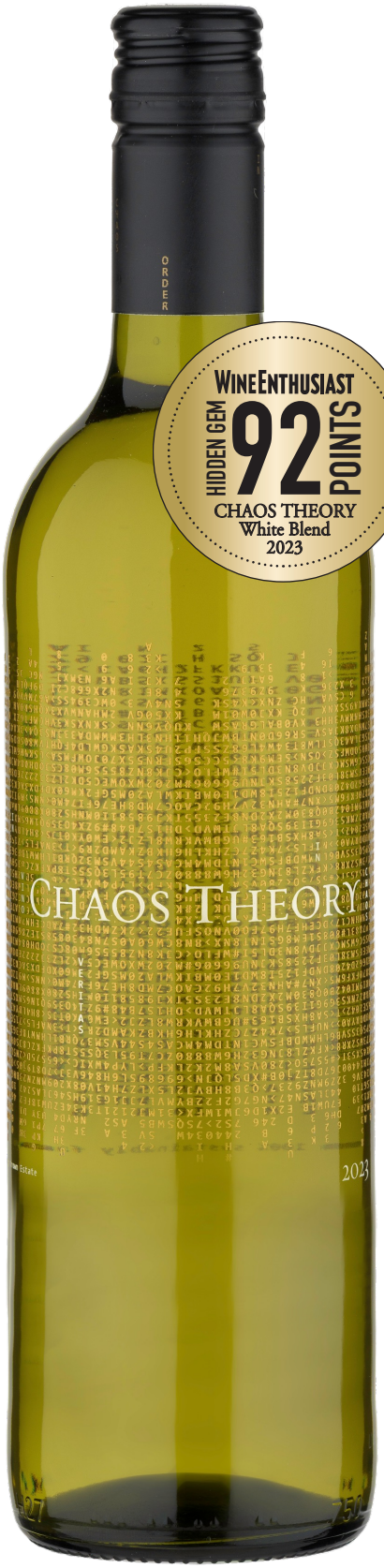
BROWN

NAPA VALLEY



Then there were two:

2023 Chaos Theory White Blend

Technical

Composition: 80% Chardonnnay
10% Chenin Blanc
5% Sauvignon Blanc
5% Viognier

Appellation: Lodi

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

ABV: 13%
pH: 3.57
TA: 5.5 g/L

Sensory

Eye: Pale gold, light-refracting & eye-catching.

Nose: Precisely layered aromatics lead with notes of fresh pear, golden apple, and quince, followed by undertones of preserved lemon and citrus blossom. Measured oak influence imparts accents of vanilla, sweet spice, and lightly toasted Marcona almond. Subtle white florals and honey add lift and complexity.

Palate: Silky and expansive with ripe orchard fruit and a touch of citrus, followed gradually by hints of butterscotch and light caramel. Intentional oak integration and absence of malolactic fermentation yield a combination of roundness and freshness, with a subtle mouthwatering quality lingering throughout.

Pairing inspos: Roast chicken, lobster with drawn butter, creamy pastas, burrata with stone fruit.

Cellar life: Drink now through 2029+.