

BROWN

NAPA VALLEY

BROWN ESTATE 2023 ROSEMARY'S BLOCK ZINFANDEL

Our five-acre Rosemary's Block vineyard is the yin to Mickey's yang. Just a stone's throw away, Rosemary's grows in silt loam with east-west orientation and benefits from rhythmic shifts between the morning shade of an adjacent hillside, full daytime sun, and evening shade from a nearby stand of towering oak trees. The extended cool conditions that prevail in this vineyard encourage a striking balance of acid in the fruit that follows through to the wine. Rosemary's zingy acidity is a reliable standout, often expressing red fruit characteristics and effervescent citrus. 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 hang time. 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 source: Brown Estate — Rosemary's Block

Appellation: Napa Valley

Barrel aging: 7 months in 35% new French oak

ABV: 15.2%

pH: 3.77

TA: 5.8 g/L

Production: 650 cases in 12 x 750ml format

Sensory

Eye: Garnet core, translucent ruby rim.

Nose: Raspberry, cherry, pomegranate, Asian pear, hibiscus flowers. Perfumey, complex secondary notes of tuberose, potpourri, and effervescent citrus.

Palate: Lean and restrained yet silky and elegant. Medium body with firm, refined structure and grippy tannins. Poised and expressive departure from the classic fruit-forward style. Behold the finesse!

Cellar life: Drink now through 2035+.