BROWN
NAPA VALLEY

BROWN ESTATE 2024 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. 22.

Technical

Composition: 100% Chardonnay

Vineyard source: Brown Estate

Appellation: Napa Valley

Barrel Aging: 12 months in 30% new French oak

Alc. by vol.: 13%
pH: 3.75
TA: 5.7 g/L

Production: 320 cases in 12 x 750ml format

Sensory

Eye: Pineapple quartz with pale gold reflective rim.

Nose: Lime blossom, honeysuckle, and white flowers followed by Asian pear, golden apple, and fresh pineapple. Time in the glass reveals layers of limestone dust, Marcona almond, brioche, and carmelized sugar.

Palate: Focused and expressive with crisp orchard and citrus fruit gliding over a saline mineral backbone, gradually giving way to almond cream, subtle caramel, and restrained oak spice. Light-bodied yet textural with a vibrant, tapered finish.

Cellar life: Drink now through 2032+.