BROWN
NAPA VALLEY

BROWN ESTATE 2024 CHAOS THEORY RED BLEND MAGNUM

Chaos Theory began as a one-off (and back then irreverent) blend of Cabernet Sauvignon and Zinfandel that David created for our first participation in the annual Premiere Napa Valley trade auction some two decades ago. Over the years, it has become a shape-shifter, each vintage its own unique blend reflecting the nature of our journey in the world of wine — a constant adventure that reminds us year in and year out that no matter how random or chaotic conditions may seem, amidst the mayhem there is reason, if not always rhyme… and from each season, great wine. Commencing with the 2022 bottling (vintage no. 18) we steered Chaos Theory stylistically in the direction of a Bordeaux-style blend, produced from fruit sustainably farmed in Sonoma Valley. This is vintage no. 20.

Technical

Composition: 41% Cabernet Franc, 32% Cabernet Sauvignon, 12% Zinfandel, 10% Merlot, 5% Barbera

Appellation: Sonoma Valley

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

ABV: 14.5%
pH: 3.86
TA: 5.3 g/L

Production: 500 cases 6 x 1500ml

Sensory

Eye: Bright garnet core, translucent ruby rim.

Nose: Red cherry, wild strawberry, crushed raspberry layered with white florals, sweet spice, and a pronounced oak signature imparting hints of vanilla, clove, and lightly toasted wood.

Palate: Juicy red fruit supported by lively acidity and supple tannins. Early tastings reveal familiar Chaos Theory qualities animated by youthful freshness and vibrant momentum. Clean, lively finish with lingering spice.

Pairing inspirations: Grilled chicken, roasted spiced vegetables, smash burgers, pasta with tomato-based sauces, or your favorite casual weeknight fare with a hint of heat for added interest.

Cellar life: Hold til fall 2026 if you can; drink through 2037+.