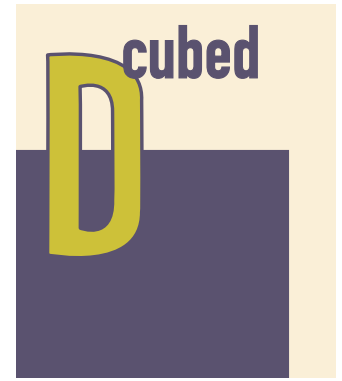




D Cubed Cellars
2001
Brown Vineyards Zinfandel



Tasting Notes:

The challenge each year is to make more intense and balanced wines, by finding better and more interesting vineyards. This 58 case wine is a perfect example of sourcing and setting aside the best grapes from a very fine Zinfandel vineyard.

Derived from the extreme north west tip of a small estate vineyard in Chiles Valley, my efforts with the Brown family has allowed me to source some of the finest Zinfandel vineyards within Napa valley. This particular vineyard, the Sugarloaf block, lies directly beneath a steep, south facing knoll.

The wine begins in glass with a light ruby color and cherry nose. With a definite spice element, there are flavors of nutmeg, birch beer, black pepper and deep, red cherry. The wine is strongly structured yet well balanced, not overly ripe. The 2001 Brown Vineyards bottling finishes with a nice, toasted creaminess.

As always, I produce my wines to be food friendly and not over-the-top fruit monoliths; enjoy it and pair it with what ever dishes bring joy to your heart!

Winemaking Notes:

Appellations:	Chiles Valley
Varietal Content:	100% Zinfandel
Vineyard:	The Brown Vineyards Sugarloaf Block
Winemaking:	
Time in oak:	12 months
Bottling:	October 2002
Fining:	No fining
Filtration:	One polish filtration
Alcohol:	14.9%
Aging potential:	5 to 7 years
Cases produced:	58 cases
Release date:	March, 2003
Winery Owner/Winemaker:	Duane D. Dappen