

Z. Alexander BROWN®

UNCAGED CHARDONNAY 2023

WINE UNCAGED

THE OWL IS A GUARDIAN OF THE VINE, AND MYTHS SAY IT IS PRESENT WHEN A SPIRIT IS SET FREE. A POWERFUL SYMBOL, THE OWL CARRIES MEANING ON MANY LEVELS FOR ZAC BROWN, A GRAMMY AWARD-WINNING ARTIST WHOSE CREATIVE SPIRIT KNOWS NO BOUNDARIES.

INSPIRED BY HOMEGROWN VALUES, A LIFELONG CONNECTION TO THE LAND AND ZAC'S PASSION FOR BRINGING MUSIC, FOOD AND PEOPLE TOGETHER, Z. ALEXANDER BROWN WINES IGNITE A NATURAL GATEWAY TO WINE - AND A FREEDOM TO CREATE. COMPLEX AND UNCAGED, Z. ALEXANDER BROWN UNLEASHES A NEW PALATE-PROVOKING WINE ROOTED IN THE HEART OF CALIFORNIA WINE COUNTRY.

WINEMAKER'S NOTE

HONEY-COLORED IN THE GLASS, Z. ALEXANDER BROWN CHARDONNAY EXUDES BRIGHT AROMAS OF WHITE PEACH, TOASTED OAK, WITH HINTS OF BAKING SPICE. A RICH, VELVETY MOUTH-FEEL IS SUPPORTED BY CORE FLAVORS OF JUICY STONE FRUIT, VANILLA AND TOASTED OAK. THESE COMPLEX, LAYERED FLAVORS EXTEND INTO THE FINISH. THIS CHARDONNAY IS WELL-BALANCED AND FULL BODIED WITH A BRIGHT ACIDITY, MAKING IT A PERFECT PAIRING WITH A WIDE RANGE OF FARE.

VINTAGE

THE MONTEREY AVA WHERE COOL COAST FOG GIVES WAY TO SUNNY AFTERNOONS, PRODUCING LAYERED AND BRIGHTLY ACIDIC CHARDONNAYS. ANOTHER COOL, DRY START TO THE SEASON BROUGHT ON SLOW AND EVEN RIPENING. WARM DAYS FOLLOWED BY COOL NIGHTS ALLOWED THE GRAPES TO RIPEN WHILE MAINTAINING BRIGHT, FRESH, CLEAN FRUIT FLAVORS. THE MAJORITY OF THIS WINE COMES FROM THE SAN BERNABE AVA, IMPARTING BRIGHT ACIDITY AND A QUINTESSENTIAL, CLEAN FINISH. THE REMAINDER OF THIS WINE HAILS FROM VINEYARDS IN THE SANTA LUCIA HIGHLANDS, A COOL CLIMATE RENOWNED FOR PRODUCING COMPLEX AND CONCENTRATED CHARDONNAYS.

WINEMAKING

OUR GRAPES WERE HARVESTED IN THE COOL, EARLY MORNING HOURS TO HELP RETAIN OUR SIGNATURE FRESHNESS. THE FRUIT WAS QUICKLY TRANSFERRED TO THE WINERY, WHERE IT WAS DE-STEMMED AND GENTLY PRESSED INTO OAK BARRELS OR STAINLESS STEEL TANKS. THESE DECISIONS WERE DETERMINED BY THE FRUIT'S FLAVORS AND CHARACTERISTICS: LEANER LOTS WERE FERMENTED IN STAINLESS STEEL TO PRESERVE THE DELICATE AROMAS AND RETAIN NATURAL ACIDITY, WHILE THE RICHER LOTS WERE TRANSFERRED TO AGE AND FERMENT ON OAK. FOLLOWING PRIMARY FERMENTATION, ALL LOTS UNDERWENT MALOLACTIC FERMENTATION, ADDING RICHNESS AND BODY. AFTER SEVERAL MONTHS OF AGING, THE FINAL BLEND WAS CHOSEN FROM THE BEST LOTS OF THE VINTAGE.



TECHNICAL DATA

Varietal: 100% Chardonnay

Appellation: Monterey

Total Acid: 0.47 g/100ml

Alcohol: 14% by volume

Final pH: 3.59


Zac Brown, proprietor