

Z. Alexander BROWN®

UNCAGED 2024 PINOT NOIR CALIFORNIA



WINE UNCAGED

The owl is a guardian of the vine, and myths say it is present when the 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 and a lifelong connection to the land, Zac's passion for bringing music, food and people together ignited a natural gateway to wine – and a freedom to create. Bold and uncaged, Z. Alexander Brown unleashes a new palate-provoking wine rooted in the heart of California wine country.

WINEMAKER'S NOTE

This lush and layered Pinot Noir is overflowing with intense aromas of black cherry, cola, and toasty oak. Smooth with supple tannins, robust flavors of fresh raspberry jam and vanilla are complemented by silky underpinnings of rich mocha and spice. Jammy and voluminous, juicy, and ripe red fruit lingers on for a long, and elegant finish.

VINTAGE

A cool start to the season brought on slow even ripening with enough rain to generate reservoirs establishing a strong root system. A warm Summer followed with few heat spikes promoting even canopy growth and fruit development that maintained bright fruit flavors. After a successful harvest along with lots of hard work, we are left with a wine we are proud of – layered, balanced, and delicious.

WINEMAKING

The fruit for Z. Alexander Brown was harvested during the cool early morning hours to ensure that the concentrated fruit flavors were captured at the peak of ripeness. Upon arrival at the winery, the grapes were de-stemmed into stainless steel fermenters. From there the fruit cold soaks for 24 to 48-hours to extract color from the skins and enhance the delicate berry flavors. Following the completion of primary fermentation, the wine was gently pressed and clean racked into a selection of French and American oak barrels and elevate tanks where the wines underwent secondary malolactic fermentation. After several months of aging, the final blend features a selection of the best lots of the vintage.

TECHNICAL DATA

Appellation: California

Total Acid: 0.57g/100ml

Alcohol: 14.5% by volume

Final pH: 3.57

Zac Brown, proprietor