

Z. Alexander BROWN®

UNCAGED

PROPRIETARY RED WINE BLEND

2022 · 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

Dark garnet in the glass, commanding aromas of blueberry, plum, baking spices and caramel preview a bold, mouth-filling palate stacked with concentrated layers of ripe dark fruit, black caramel, and dark chocolate. Robust, full-bodied and balanced acidity with excellent weight in the mid-palate, this complex wine leaves a lasting impression with a smooth, round, and full finish.

VINTAGE

The 2022 vintage started off cold and dry, bringing on slow, even ripening with enough rain to generate reservoirs establishing a strong root system. We had a mild to warm summer - perfect weather to ripen the crop and develop phenolic concentration and bright fruit flavors. We started the harvest off a touch earlier in August this year and finished bringing in the last of the grapes before Halloween. After a successful harvest along with lots of hard work, we are left with a wine we are proud of – beautiful, concentrated and delicious.

WINEMAKING

Throughout the growing season, our winemakers visited each vineyard block regularly. 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, moved into stainless steel tanks and slowly warmed to fermentation temperatures. Following the completion of primary and malolactic fermentation, the wine was drained and a portion of the wine was gently pressed onto French and American oak. The final blend for this boldly flavored wine was thoughtfully crafted by winemaking and Zac as a result of multiple hands-on tastings and blending sessions featuring a selection of the best lots of the vintage.



TECHNICAL DATA

Appellation: California

Varietals: Zinfandel, Syrah, Petite Sirah

Total Acid: 0.59 g/100ml

Alcohol: 14.5% by volume

Final pH: 3.73

Zac Brown, proprietor