



BRICK BARN

WINE ESTATE

2015 PINOT NOIR

2015 CLONE 828 PINOT NOIR

Santa Ynez Valley

The 2015 Pinot Noir reflects the perfect confluence of marine air and solar energy that flows through our estate vineyard. It was made exclusively from Clone 828, which is prized for its depth and structure.

ESTATE VINEYARD

The 35-acre Brick Barn estate vineyard lies just north of the Santa Ynez River in a largely unexplored winegrowing corridor near the city of Buellton in the western Santa Ynez Valley. With the Pacific Ocean just 10 miles away, the marine influence is forceful, yet solar exposure remains persistent—a providential combination that produces fruit with extraordinary dimension. Our Clone 828 Pinot Noir is grown in Block 10 on well-drained soils composed of rocky clay loam. This block occupies a bowl-shaped landform on the western side of an elevated mesa, which shields the fruit from wind and allows for steady diurnal temperature transitions. The resulting Pinot Noir fruit exhibits full flavors, balanced acidity and deep varietal purity.

WINEMAKING

After harvesting, the fruit was destemmed and cold soaked for four days, then fermented with native yeasts over a period of two weeks. The use of native yeast allowed for the development of tertiary complexities. After gentle pressing, the wine was racked to tight-grained, medium-toast French Oak barrels—including 33 percent new barrels—that allowed for a subtle, elegant oak influence over a maturation period of 18 months.

TASTING NOTES

The 2015 Pinot Noir is loaded with warm aromas of dried cherry, violets, sage and cinnamon pie crust that give a rising sense of complexity. A juicy, silky texture unfolds with flavors of wild berry and plum, with hints of vanilla, cedar and juniper berry. The wild berry flavors continue to linger on a soft, elegant finish.

Clone 828 is more of a fruit forward clone, not earthy which makes it more playful for the winemaker. Native yeast is used, allowing to sit on the skin for 18 days then press immediately. Tight grain barrels are used with medium toast.

This 2015 Pinot Noir has beautiful light garnet saturation of color and a rounded opulence of aromas, including pretty tones of wild berry, sage, plum, dried cherry and blue flowers give the wine a rising sense of complexity. Not only does this wine show deep varietal purity, but you are also reminded of its sunny Californian roots. The Santa Barbara growing climate has the dramatic diurnal temperature shifts to guarantee balanced acidity. In the mouth, this wine is tonic and fresh with hints of vanilla and clove spices.

Vineyard:

Brick Barn Estate,
Block 10

Clone:

Clone 828

Aging Regimen:

18 months in stainless steel

pH:

3.56

TA:

0.51

Alcohol:

14.4%

SRP:

\$45

