



2017 CHARDONNAY

ESTATE GROWN – SANTA YNEZ VALLEY

Our 2017 Chardonnay was crafted to showcase the distinctive qualities of Brick Barn estate fruit when fermented and aged in premium French oak barrels.

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 Chardonnay is planted to two small blocks totaling eight acres. Here, sandy riverbed soils foster pure varietal character in our Chardonnay, while the persistent Pacific breezes help maintain vibrant acidity right through full maturity. Tight 6x3 vine spacing ensures that yields are kept in check for the sake of natural flavor intensity.

WINEMAKING

After night harvesting, the grapes were destemmed and pressed immediately. The juice was cold settled for 48 hours and sent to stainless steel tanks to initiate fermentation. Next, the wine was racked to French oak barrels (50% new) to gain the singular textures imparted by barrel fermentation. Finally, the wine was racked and returned to French oak barrels, where it aged for a full year to develop enhanced roundness and complexity.

TASTING NOTES

The 2017 Chardonnay presents a beautiful bouquet of honeysuckle, pineapple and pear with notes of mineral. A bright texture offers flavors of melon, papaya and Meyer lemon with trailing oak-inspired accents of caramel and brioche. Quenching notes of grapefruit and green apple lend an elegant sense of crispness to the finish.



VINEYARD

Blocks 5 & 6

CLONES

Clones 4 & 809

AGING

12 months – 50% new French oak

pH 3.40 **TA** .52 **ALC** 14.2%

MSRP \$34