



2017 CHÊNE CHARDONNAY

ESTATE GROWN – SANTA YNEZ VALLEY

Our 2017 Chêne Chardonnay was crafted to showcase the distinctive qualities of Brick Barn estate fruit when fermented and aged for more than two years 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. Here, persistent sun exposure ensures ripe flavors, while the Pacific Ocean—just 10 miles away—delivers daily cooling that maintains fruit acidity and structure. 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

Chêne is the French word for oak, signifying this wine's provenance in oak barrels from fermentation through aging. 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 oak) to gain the singular textures imparted by barrel fermentation. Finally, the wine was racked and returned to French oak barrels, where it underwent extended aging for 26 months to develop enhanced roundness, richness and complexity.

TASTING NOTES

The 2017 Chêne Chardonnay opens with alluring aromas of pear, golden apple, butterscotch and lemon curd. A rich, viscous mouthfeel delivers flavors of peach, pineapple, granny smith apple and caramel with hints of toasty brioche. Tangy acidity brings focus to a bright, quenching finish.

FOOD PAIRINGS

The rich, mature flavors of the 2017 Chêne Chardonnay make a fine pairing for grilled salmon, honey lemon chicken and fettucine alfredo. On a sweeter note, this wine is also a nice match for caramelized apple bread pudding.



VINEYARD

Blocks 5 & 6

CLONE

Clone 4 & Clone 809

AGING

26 Months in 50% New French Oak

CASE PRODUCTION

500 Cases

pH 3.14 **TA** .71 **ALC** 14.7%

MSRP \$38