



## 2017 PINOT NOIR

ESTATE GROWN – SANTA YNEZ VALLEY

The 2017 Pinot Noir reflects the famed qualities of Santa Barbara County Pinot Noir while expressing the distinctive terroir of the Brick Barn Wine Estate vineyard.

### 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. The 2017 Pinot Noir draws upon all five Pinot Noir clones in our vineyard. Planted along an upper highland at an elevation of 550 feet, the persistent sun exposure ensures fully defined fruit flavors, while the Pacific Ocean—just 10 miles away—delivers daily cooling that maintains vital varietal acidity and structure. Rocky loam and limestone soils further imbue the fruit with classic Pinot Noir qualities. The result is a naturally complex Pinot Noir with a personality that is unique to the Brick Barn estate.

### WINEMAKING

The Pinot Noir blocks were night harvested to ensure complete fruit integrity. After harvesting, the fruit was destemmed and cold soaked for a gentle extraction of color and flavor. Each individual Pinot Noir lot was fermented separately, then aged in French oak barrels over a period of 19 months, collectively featuring 25 percent new French oak. At the conclusion of aging, Winemaker Adrian Bolshoi tasted through all of the barrels, ultimately creating a master blend from the best barrels spanning each of the five Pinot Noir clones planted to the estate.

### TASTING NOTES

The 2017 Pinot Noir bursts from the glass with bright aromas of red cherry, raspberry, berry compote and sage. The palate is rounded and elegant, with nuanced red fruit and wild berry flavors that glide along a supple texture. Notes of black tea and tobacco join lively acidity on a silky, mouthwatering finish.



### VINEYARD

Blocks 9, 10, 11, 12 & 13

### CLONES

Clones 115, 667, 777, 828 and Pommard

### AGING

19 Months – 25% New French Oak

pH 3.46 TA .61 ALC 14%

MSRP \$44