



2017 POMMARD PINOT NOIR

ESTATE GROWN – SANTA YNEZ VALLEY

The 2017 Pommard Pinot Noir is a limited-edition wine designed to showcase the famed French Pommard clone as expressed through the terroir of the Brick Barn estate vineyard.

ESTATE VINEYARD

The 35-acre Brick Barn 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 Pommard Pinot Noir comes from Block 12, which is planted along an upper highland at an elevation of 550 feet. Here, 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 ensure the authenticity of this clone. The result is a naturally expressive Pinot Noir that showcases the distinctive qualities of the Pommard clone.

WINEMAKING

The fruit from Block 12 was harvested at night to ensure complete fruit integrity. After harvesting, the grapes were destemmed and cold soaked for gentle extraction of color and flavor. The fruit was then fermented in open-top bins with manual punch downs three times daily—a small-lot winemaking regimen designed to maximize fruit quality and expression. The wine was then aged for 19 months in French oak barrels. At the conclusion of aging, Winemaker Adrian Bolshoi selected five standout barrels to create this limited-production clonal selection.

TASTING NOTES

The 2017 Pommard Pinot Noir offers jammy, floral aromas of red fruits with notes of cinnamon spice and forest floor. The palate is elegant and delicate, showing complex flavors of plum, black cherry, black tea and smoke, all underlain by a sense of the Pommard clone's signature gaminess. Fine acidity lingers on a soft, cedary finish.



VINEYARD Block 12

CLONE Pommard

AGING 19 months in French oak barrels

pH 3.60 TA .50 ALC 14.6%

MSRP \$52