



2017 RHÔNE BLEND

ESTATE GROWN – SANTA YNEZ VALLEY

The 2017 vintage marks the inaugural release of our Rhône Blend—a limited-edition cuvée that showcases the striking synergy between Grenache (50%) and Syrah (50%). Selected from standout barrels by Winemaker Adrian Bolshoi, this classic Southern Rhône-style blend balances an exuberant fruit character with complexity and elegance.

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. This wine represents a barrel selection featuring three Grenache clones and two Syrah clones, all planted to individual blocks along an upper highland at an elevation of 550 feet. Here, rocky loam and limestone soils provide ideal conditions for classic Rhône varieties. Persistent sun exposure ensures ripe flavors, while the Pacific Ocean - just 10 miles away - delivers daily cooling that maintains fruit acidity and structure. These conditions combine to create a unique growing environment that speaks through our wines.

WINEMAKING

The Grenache and Syrah lots were separately fermented in small open-top bins, with two punch downs and one pump over performed daily for balanced extraction and aeration. After gentle pressing, the lots were settled and racked to French oak barrels, where they aged for 24 months. At the conclusion of aging, Winemaker Adrian Bolshoi identified standout barrels; conducted several blending trials; and ultimately settled upon a deliciously symmetrical blend of Grenache and Syrah.

TASTING NOTES

The 2017 Rhône Blend offers warm aromas of brambleberry and plum with hints of dried herb and toasted oak. A sleek, seamless texture bursts with jammy flavors of strawberry, cedar and cherry cola with a whisper of spicy vanilla. Fresh acidity and a sense of minerality add lift to a juicy, mouthwatering finish.



VINEYARD

Grenache: blocks 15, 16 & 17
Syrah: blocks 8 & 14

CLONES

Grenache: 513, 362 & 136
Syrah: 1 & 470

AGING

24 months in 15% new French Oak

pH 3.50 TA .65 ALC 14.5%

MSRP

\$46