



2017 WHITE BLEND

ESTATE GROWN – SANTA YNEZ VALLEY

The 2017 White Blend is an artful union of three varieties from the Brick Barn Estate, showcasing our vineyard's natural expressiveness with aromatic white grapes.

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 aromatic white grapes are planted to the lower portion of the estate, where the sandy riverbed soils and marine breezes help retain fruit vibrancy right through full maturity. These conditions are perfect for growing Albariño, Viognier and Vermentino—and now, for the first time, we have joined them together to create a seamless blend.

WINEMAKING

The fruit was night harvested to ensure the retention of fresh aromas and acidity. Each lot was pressed and cold settled for 48 hours, then racked off the solids and fermented in stainless steel over a period of 10 days. Each lot was then racked to stainless steel tanks, where they matured for 10 months prior to blending and bottling. Stainless steel was exclusively employed during fermentation and aging to ensure the retention of delicate aromatics and bright fruit flavors.

TASTING NOTES

The 2017 White Blend opens with bright floral aromas of lychee, honeydew melon and apricot with a kiss of citrus. A clean, vibrant texture unfolds with quenching flavors of stone fruit, peach pit, lime and agave. Fresh acidity adds a mouthwatering touch to a crisp, stony finish.



VINEYARD

Brick Barn Wine Estate

COMPOSITION

54% Albariño, 35% Viognier & 11% Vermentino

AGING

10 months – 100% stainless steel

pH 3.45 **TA** .60 **ALC** 14.6%

MSRP \$32