



2018 BÉTON CHARDONNAY

ESTATE GROWN – SANTA YNEZ VALLEY

This limited-edition 2018 Chardonnay was aged exclusively in a premium 900-gallon concrete tank imported from France, imbuing the wine with intriguing minerality and a beautifully distinctive texture.

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. With the Pacific Ocean just 10 miles away, the marine influence is forceful, yet solar exposure remains persistent—a providential combination that produces fruit with extraordinary dimension. This 2018 Chardonnay comes from Block 5, which spans five 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

The vision behind this wine is to create an elegant Chardonnay that displays the unique nuances gained from aging the wine exclusively in concrete. The grapes were harvested at night and pressed in the early morning. After cold settling, the juice was fermented in stainless steel over a period of 14 days. The new wine was then racked off the lees and aged for nine months in a 900-gallon Nomblot concrete tank made from natural washed gravel, sand and well water.

TASTING NOTES

The 2018 'Béton' Chardonnay is aged in concrete and offers delicate floral aromas of pear, banana and citrus with notes of wet stone. The palate is rounded and juicy, with brilliantly pure flavors of tropical fruit, nectarine and lime zest. The concrete influence is most notable in the wine's cool, deep textures, which finish with a sense of refreshing minerality.

VINEYARD

Block 5

CLONE

4

AGING REGIMEN

9 months in French concrete tank

pH 3.41

TA .66

ALC 14.2%

CASES 325

SRP \$42