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## 2018 Pinot Noir

ESTATE GROWN – SANTA YNEZ VALLEY

The 2018 Pinot Noir reflects the renowned qualities of Santa Barbara County Pinot Noir while expressing the distinctive terroir of the Brick Barn 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 2018 Pinot Noir draws upon three Pinot Noir blocks and clones 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 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 20 months, collectively featuring 25 percent new oak. At the conclusion of aging, Winemaker Adrian Bolshoi tasted through all of the lots, ultimately creating a master blend from the best barrels from clones 115, 667 and Pommard. The aim was to craft a multidimensional Pinot Noir with a seamless integration of oak and an expressive sense of place.

### TASTING NOTES

The 2018 Pinot Noir opens with soft, earthy aromas of plum, sage and clove spice. A round, silky palate reveals flavors of raspberry and black cherry with trailing notes of cedar, cola and cinnamon. Fine acidity brings lift to a velvety smooth and integrated finish.

### FOOD PAIRINGS

The silky, earthy character of the 2018 Pinot Noir is a great match for rosemary-rubbed pork chops, barbecued chicken, broiled salmon and slow-cooked squash with sage and thyme.

#### VINEYARD

Blocks 9, 12 & 13

#### CLONE

115, 667 and Pommard

#### AGING REGIMEN

20 months in French oak barrels

pH 3.46

TA .60

ALC 14.2%

CASES 370

SRP \$60