



2018 Pinot Noir Clone 828

ESTATE GROWN – SANTA YNEZ VALLEY

We are proud to count several iconic French clones among our Pinot Noir plantings at the Brick Barn estate, including Clone 828—the focus of this limited-edition clonal selection wine.

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 depth of flavor, while the Pacific Ocean—just 10 miles away—delivers daily cooling that maintains fruit acidity and structure. Our Cabernet Franc is grown in a 2.6-acre block situated along an upper highland at an elevation of 550 feet. Here, rocky loam and limestone soils impart qualities of intensity and finesse. This block is planted entirely with Clone 332, which is prized for its sturdy tannins, beautiful spiciness and Bordeaux-style profile. Perhaps more than any other grape variety, Cabernet Franc exemplifies what is special about the terroir of the Brick Barn estate vineyard.

WINEMAKING

The fruit from Block 10 was night harvested to ensure complete fruit integrity. After harvesting, the majority of the grapes were destemmed and cold soaked for a gentle extraction of color and flavor. However, a 10-percent portion of the fruit was kept 'whole cluster' for the development of savory spice nuances. The must was fermented in open-top bins with manual punchdowns three times daily—a small-lot winemaking regimen designed to maximize fruit quality and expression. The wine was then aged for 22 months in French oak barrels featuring 20 percent new oak, bringing added texture and dimension to the palate. A total of 16 barrels were selected to create this limited-edition clonal selection.

TASTING NOTES

The 2018 Pinot Noir Clone 828 opens with warm aromas of plum, cola and baking spice with hints of leather. A round, supple texture reveals silky flavors of cherry, pomegranate and clove spice with secondary notes of brooding dark fruits. Notes of coffee emerge on a clean, sleek finish.

FOOD PAIRINGS

The rich, soft character of the 2018 Pinot Noir Clone 828 makes a nice match for grilled salmon, pork tenderloin and duck breast in red wine sauce. After dinner, try it with brown butter cake with coffee glaze.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN	
Block 10	828	100% Pinot Noir	22 months in French oak barrels (20% new oak)	
pH 3.59	TA .55	ALC 14.4%	CASES 380	SRP \$55