



2018 Pinot Noir Reserve

ESTATE GROWN – SANTA YNEZ VALLEY

The 2018 Pinot Noir Reserve is a special selection of the finest barrels from the Brick Barn estate vineyard, held for extended aging to create a wine of uncommon dimension and complexity.

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 2017 Pinot Noir Reserve draws upon five 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.

WINEMAKING

After nighttime 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 19 months. Forty percent of the barrels featured new oak to cultivate enhanced complexity and mouthfeel. Next, winemaker Adrian Bolshoi tasted through all of the lots and selected the finest 16 barrels for reserve treatment. These barrels were held for an additional 15 months to develop enhanced integration and complexity. Forty percent of the barrels featured new oak to enhance the body and complexity of the wine. The result is a masterful Pinot Noir blend that showcases what is possible from the Brick Barn estate.

TASTING NOTES

The 2018 Pinot Noir Reserve presents inviting aromas of strawberry, cherry and vanilla with suggestions of cedar and spice. A clean, bright texture reveals refined flavors of raspberry jam, cranberry, plum and dried herbs. Luscious acidity and hints of cola linger on a long, lifted finish. A wine for the true Pinot Noir enthusiast.

FOOD PAIRINGS

The lively finesse of the 2018 Pinot Noir Reserve makes a great match for a variety of medium-weight fare, including lamb medallions, grilled salmon, mushroom risotto and beef bourguignon.

VINEYARD

Block 9,12,13

CLONE

115, 667 and Pommard

AGING REGIMEN

33 months in French oak barrels (40% new oak)

pH 3.64

TA .63

ALC 14.2%

CASES 325

SRP \$75