



2018 VERMENTINO

ESTATE GROWN – SANTA YNEZ VALLEY

The distinctive growing conditions of our estate vineyard are a perfect fit for Vermentino, inspiring us to feature this underrated Italian variety in our small family of white wines.

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 sun exposure remains persistent—a providential combination that produces fruit with exceptional dimension. Our Vermentino is planted to the Tablas A clone in Block 7, a small two-acre parcel situated behind our winery. Here, sandy riverbed soils foster vivid aromatics in our Vermentino fruit, while the persistent Pacific breezes help maintain fresh 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 our Vermentino is to produce a varietally true wine that exhibits a vibrant yet complex fruit character. The fruit was harvested at night and pressed in the morning. The juice was cold settled for four days, then racked off the solids and cold fermented in stainless steel for a period of 14 days. The wine was then racked off the lees and aged for eight months prior to bottling. The majority of the wine was aged in stainless steel to ensure the retention of delicate aromatics and bright fruit flavors. The remainder was aged in neutral French oak barrels, which brought an added touch of depth and roundness to the final blend.

TASTING NOTES

The 2018 Vermentino bursts from the glass with nuanced aromas of jasmine, white peach, melon and tangerine. A clean, soft texture offers elegant flavors of pear, stone fruit and lime zest with suggestions of spice and minerality. Zesty citrus notes and juicy acidity converge on a smooth, integrated finish.



VINEYARD

Block 7

CLONE

Tablas A

AGING

8 months – 80% stainless steel
20% neutral French oak

pH 3.29 **TA** .57 **ALC** 13.5%

MSRP \$38