



2019 Blanc de Blancs

ESTATE GROWN – SANTA YNEZ VALLEY

Introducing our inaugural sparkling wine from the Brick Barn estate—the 2019 Blanc de Blancs, a dazzlingly crisp and expressive wine crafted in accordance with the classic “Méthode Champenoise.”

ESTATE VINEYARD

The 2019 Blanc de Blancs is composed exclusively of Chardonnay from the 35-acre Brick Barn estate vineyard, which 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. The 2019 Blanc de Blanc comes specifically from Clone 4 at Block 5, which is located adjacent to the winery in the lower sheltered portion of the estate. Here, sandy riverbed soils foster expressive varietal character in our Chardonnay, while persistent Pacific breezes help maintain vibrant acidity right through full maturity.

WINEMAKING

Winemaker Adrian Bolshoi targeted select vineyard rows for sparkling wine treatment, picking the grapes early in the range of 19 to 20 degrees Brix to ensure a foundation of bright acidity with lower alcohol levels. The fruit was gently pressed and cold settled for three days, then racked and fermented with Perlage yeast for optimal sparkling wine character. The still wine was bottled after reaching dryness. Then, in true Méthode Champenoise fashion, it underwent secondary bottle fermentation, followed by frequent riddling over seven months to bring a sense of creaminess and roundness to the mouthfeel. The result is a sparkling wine that exhibits all of the qualities of an authentic Champagne-style drinking experience, with bright floral aromas and bready complexity.

TASTING NOTES

The 2019 Blanc de Blancs opens with light, floral aromas of golden apple and honey with a hint of citrus. A vibrant palate reveals a slight creaminess that elevates the mouthfeel, while suggestions of peach, pear and grapefruit linger on beautifully dry and delicate finish.

FOOD PAIRING

This lively sparkling wine makes a festive match for appetizers such as smoked salmon canapes and crab cakes, as well as fresh oysters and Caesar salad with chicken.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN
Block 5	4	100% Chardonnay	7 months in bottle
pH 3.26	TA .95	ALC 11.8%	CASES 550
			SRP \$55