



2019 Cabernet Franc Reserve

ESTATE GROWN – SANTA YNEZ VALLEY

The limited-edition 2019 Cabernet Franc Reserve comes from a special selection of 14 barrels chosen for their extraordinary quality, showcasing how this classic Bordeaux variety has become a crown jewel of Brick Barn Wine Estate.

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 ripe flavors, 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 to 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

After night harvesting, the fruit was destemmed and cold soaked, then fermented over a period of two weeks in a combination of small 1.5-ton bins and open-top stainless-steel tanks. At the conclusion of fermentation, the must was gently pressed and settled. The wine was then racked to French oak barrels, where it aged for 30 months to achieve full integration. At the conclusion of aging, Winemaker Adrian Bolshoi tasted through all of the barrels, selecting 14 standouts for special reserve treatment. These barrels—which collectively featured 50 percent new oak—exemplified the best of the vintage. The resulting Cabernet Franc is distinguished by its exceptional depth, finesse and roundness.

TASTING NOTES

The 2019 Cabernet Franc Reserve gains complexity with each swirl, releasing nuanced aromas of cherry, tobacco, dried herbs and rose petal. A plush, supple texture delivers layers of cherry, raspberry and currant with trailing notes of graham cracker, cedar and eucalyptus. Soft acidity and hints of spice linger on a long, polished finish.

FOOD PAIRINGS

The 2019 Cabernet Franc Reserve is an ideal choice for a special meal. Suggested pairings include seared filet medallions, herb-roasted rack of lamb and penne pasta with sausage and fennel.

VINEYARD	CLONE	AGING REGIMEN		
Block 18	332	30 months in French oak barrels (50% new oak)		
pH 3.69	TA .53	ALC 13.6%	CASES 307	SRP \$85