



2019 Grenache

ESTATE GROWN – SANTA YNEZ VALLEY

The 2019 Grenache offers a brilliant expression of our estate terroir. Here, ample sun exposure produces fully developed flavors while cool marine breezes ensure a core of refreshing acidity. The result is a Grenache with an abundance of pure varietal character.

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 solar exposure remains persistent—a providential combination that produces fruit with extraordinary dimension. This wine is a blend of two Grenache blocks and clones at our estate: Block 15 (Clone 513) and Block 16 (Clone 362). These blocks are planted along an upper highland at an elevation of 550 feet. Here, rocky loam and limestone soils impart qualities of intensity and finesse. Clone 513 brings fruit-forward qualities of strawberry and raspberry to the wine, while Clone 362 is notable for imparting enhanced color and body.

WINEMAKING

After night harvesting, the fruit was destemmed and cold soaked for three days to initiate a gentle extraction of color and flavor. The wine was fermented in open-top stainless steel fermenters with two punchdowns and one daily pumpover. The punchdowns brought added extraction, while the pumpovers promoted aeration for healthy yeast activity. After fermentation, the wine was gently pressed, settled and racked to French oak barrels, where it matured for 20 months prior to final blending and bottling. Winemaker Adrian Bolshoi chose to age the wine entirely in neutral oak, allowing for pure varietal Grenache qualities to shine through the wine.

TASTING NOTES

The 2019 Grenache opens with effusive aromas of strawberry, sandalwood, floral spice and earthiness. A sleek, soft texture presents elegant flavors of cherry, pomegranate, and watermelon with accents of cola and cinnamon. A smooth, supple finish is lengthened by lively acidity.

FOOD PAIRING

The 2019 Grenache is versatile with food and makes a particularly fine match for braised lamb, pulled pork, venison pot roast and vegetable stew with eggplant, potato and tomato.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN	
Blocks 16 & 16	513 & 362	100% Grenache	20 months in neutral French oak barrels	
pH 3.6	TA .55	ALC 14.8%	CASES 445	SRP \$54



BRICK BARN

WINE ESTATE
