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## 2019 Pinot Noir Clone 828

ESTATE GROWN – SANTA YNEZ VALLEY

We are proud to count several iconic French clones among our Pinot Noir plantings at the Brick Barn estate, including Clone 828—the focus of this limited-edition clonal selection wine.

### 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 Clone 828 comes from Block 10, which is 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 ensure authentic expression of the variety and clone. The result is a naturally expressive Pinot Noir that showcases the distinctive qualities of Clone 828, which is known to excel in our estate vineyard. Clone 828 originates from the Dijon region of France and is prized for its deep fruit character and lush texture.

### WINEMAKING

The fruit from Block 10 was night harvested to ensure complete fruit integrity. The grapes were harvested on September 24 after an excellent growing season for Pinot Noir, with consistent weather conditions through harvest. After harvesting, the grapes were destemmed and cold soaked for a gentle extraction of color and flavor. The must was fermented in small stainless steel fermenters and open-top bins with manual punchdowns two times daily—a small-lot winemaking regimen designed to maximize flavor expression. The wine was then aged for 22 months in French oak barrels featuring 25 percent new oak, bringing added texture and dimension to the palate. A total of 20 barrels were selected to create this limited-edition clonal selection.

### TASTING NOTES

The 2019 Pinot Noir Clone 828 presents abundant aromas of Bing cherry, raspberry and strawberry cream with underlying hints of eucalyptus and dried rose petal. A rounded texture reveals elegantly assertive flavors of cherry, cranberry, plum and cinnamon. A beautifully weighted finish gains lift with a lingering kiss of acidity.

### FOOD PAIRINGS

The gentle intensity of the 2019 Pinot Noir Clone 828 appeals to herb-crusted beef tenderloin, lamb chops with rosemary, roast turkey and mushroom risotto.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN	
Block 10	828	100% Pinot Noir	22 months in French oak barrels (20% new oak)	
pH 3.65	TA .55	ALC 14.9%	CASES 500	SRP \$65