



2019 Pinot Noir Reserve

ESTATE GROWN – SANTA YNEZ VALLEY

The 2019 Pinot Noir Reserve is a special selection of the finest barrels from the Brick Barn estate vineyard, held for extended aging to create a wine for the true Pinot Noir enthusiast.

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 Reserve draws upon five Pinot Noir blocks and clones 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 imbue the fruit with classic Pinot Noir qualities.

WINEMAKING

After nighttime harvesting, the fruit was destemmed and cold soaked over a period of four days for a gentle extraction of color and flavor. The different Pinot Noir lots were co-fermented to create an initial estate field blend. The wine was settled in stainless steel tanks, then racked to French oak barrels, where it aged for 20 months. Next, winemaker Adrian Bolshoi tasted through all of the lots and selected the finest 18 barrels for reserve treatment. These barrels were held for an additional 10 months to develop enhanced integration and complexity. Forty percent of the barrels featured new oak to enhance the body and complexity of the wine. The result is a masterful Pinot Noir blend that showcases what is possible from the Brick Barn estate.

TASTING NOTES

The 2019 Pinot Noir Reserve opens with enchanting aromas of red fruits, rose petal, black tea and cedar. The palate is soft and velvety, flooding the mouth with luscious flavors of strawberry jam, Bing cherry, pie crust and baking spice. An ultra-silky texture finishes with luscious fruit tones and impeccable balance.

FOOD PAIRINGS

The 2019 Pinot Noir Reserve is a wine built for enjoyment with food. Suggested pairings include pan-seared lamb medallions, roast beef with rosemary, mushroom risotto and semi-soft cheeses such as Gouda and Gruyère.

VINEYARD

Block 9,11,12,13

CLONE

115, 667,777 and Pommard

AGING REGIMEN

30 months in French oak barrels (30% new oak)

pH 3.90

TA .53

ALC 14.8%

CASES 350

SRP \$75