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## 2019 Pinot Noir

ESTATE GROWN – SANTA YNEZ VALLEY

The 2019 Pinot Noir Estate is a blend of four clones, exemplifying the signature character, quality and elegance of Pinot Noir grown in our estate vineyard.

### 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 2018 Pinot Noir Reserve draws upon four Pinot Noir blocks featuring four clones—Pommard, 115, 667 and 777—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 clonal lots were co-fermented over a period of two weeks with daily pumpovers for further extraction. After fermentation, the wine was settled in stainless steel tanks, then racked to French oak barrels, where it aged for 20 months prior to bottling. Twenty percent of the barrels featured new oak to enhance the body and complexity of the wine. By blending four distinct estate-grown clones into one wine, Winemaker Adrian Bolshoi was able to create a Pinot Noir of natural depth and complexity.

### TASTING NOTES

The 2019 Pinot Noir Estate opens with warm aromas of black cherry, cinnamon, earth and cedar. A soft, silky texture reveals sleek flavors of raspberry, cranberry and dried cherry with suggestions of toasted oak and mocha. Smooth acidity adds lift to a full, structured finish.

### FOOD PAIRINGS

The full, balanced character of the 2019 Pinot Noir Estate pairs well with herb-roasted pork tenderloin and pan-seared lamb chops, baked salmon, herb-roasted turkey breast and mushroom risotto.

#### BLOCKS

9, 11, 12 & 13

#### CLONES

115, 667, 777 and Pommard

#### AGING REGIMEN

20 months in French oak barrels (20% new oak)

pH 3.90

TA .53

ALC 14.8%

CASES 680

SRP \$60