



2019 VERMENTINO

ESTATE GROWN – SANTA YNEZ VALLEY

The distinctive growing conditions of our estate vineyard are a perfect fit for Vermentino, inspiring us to feature this rare Italian variety in our small family of white wines.

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 Vermentino is planted to a small two-acre parcel situated behind our winery. Here, sandy riverbed soils foster vivid aromatics in our Vermentino fruit, while the persistent marine breezes help maintain fresh acidity right through full maturity.

WINEMAKING

The vision behind our Vermentino is to produce a varietally true wine that exhibits a vibrant yet complex fruit character. The fruit was harvested at night to ensure full retention of aromas and flavors. After gentle pressing, the juice was cold settled for five days, then racked off the sediment and cold fermented in stainless steel for a period of 14 days. Winemaker Adrian Bolshoi chose a yeast to accentuate Vermentino's natural aromatic qualities. After fermentation, the wine was aged for a period of 9 months prior to bottling. A vast majority of the wine was aged in stainless steel to ensure the retention of delicate aromatics and bright fruit flavors. The remainder was aged in neutral French oak barrels, to add a touch of depth and roundness to the final blend.

TASTING NOTES

The 2019 Vermentino offers bright, floral aromas of peach and passion fruit with the appealing herbaceous notes of classic Vermentino. A full, silky palate bursts with mouth filling flavors of pear, golden fruits, apricot and citrus. Bright acidity adds lift to a long, resonant finish.

AWARDS & RATINGS

92 Points – Wine Enthusiast



VINEYARD

Block 7

CLONE

Tablas A

AGING

9 Months in 90% Stainless Steel,
10% Neutral French Oak

CASE PRODUCTION

450 Cases

pH 3.65 TA .59 ALC 14.2%

MSRP \$38