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## 2020 Chardonnay “Acier”

ESTATE GROWN – SANTA YNEZ VALLEY

“Acier” is the French word for steel, making it an apt name for this stylistically unique Chardonnay from the Brick Barn Estate. Fermented and cold-aged entirely in stainless steel tanks, this 2020 Chardonnay is all about experiencing bright textures with an abundantly pure fruit 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. The 2020 Chardonnay Acier comes equally from Clone 4 at Block 5 and Clone 809 from Block 6. These adjacent blocks are located right behind the winery in the lower sheltered portion of the estate. Here, sandy riverbed soils foster expressive varietal character in our Chardonnay, while persistent Pacific breezes help maintain vibrant acidity right through full maturity. Clones 4 and 809 both deliver bright Chardonnay fruit tones with pronounced tropical flavors.

### WINEMAKING

The grapes were harvested at night on September 15 and September 18. After gentle pressing, each lot was cold settled at 32 degrees for four days, then racked to stainless steel fermentation tanks. Fermentation proceeded over a period of 10 days with Assmanhausen yeast, which provided an intentionally neutral canvas for showcasing pure fruit expression. After fermentation, the wine was aged in stainless steel tanks for 10 months at 40 degrees to develop textural complexity while ensuring the retention of crisp acidity and vivid varietal flavors.

### TASTING NOTES

The 2020 Chardonnay “Acier” delivers bright aromas of pear, pineapple and tangerine. A lively, luscious texture reveals flavors of honeydew melon, mango and banana with trailing notes of spice and lime zest. Beautiful weight and body yield to zippy acidity on a crisp, harmonious finish.

### Food Pairing

The bright, vivid character of the 2020 Chardonnay “Acier” is a perfect match for grilled citrus chicken, lemon butter cod, creamy pastas and salads with fresh fruit.

<b>VINEYARD</b>	<b>CLONE</b>	<b>AGING REGIMEN</b>		
Blocks 5,6	4, 809	10 months in stainless steel		
<b>pH</b> 3.59	<b>TA</b> .60	<b>ALC</b> 14.7%	<b>CASES</b> 750	<b>SRP</b> \$38