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## 2020 Grenache

ESTATE GROWN – SANTA YNEZ VALLEY

The Grenache is a classic Rhône Valley grape that achieves a brilliant coastal expression at the Brick Barn estate. Here, ample sun exposure produces fully developed flavors while cool marine breezes ensure a core of refreshing acidity. The result is a Grenache with a vivid sense of place and style.

### 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. This wine is a blend of two Grenache blocks and clones at our estate: Block 15 (Clone 513) and Block 16 (Clone 362). These blocks are planted along an upper highland at an elevation of 550 feet. Here, rocky loam and limestone soils impart qualities of intensity and finesse. Clone 513 brings fruit-forward qualities of strawberry and raspberry to the wine, while Clone 362 is notable for imparting enhanced color and body.

### WINEMAKING

The fruit was harvested at night to capture fresh varietal character. Upon delivery to the winery, the grapes were destemmed and cold soaked for four days, allowing for a gentle extraction of color and flavor. Winemaker Adrian Bolshoi fermented the wine in open-top stainless steel fermenters, applying two punchdowns and one pumpover on a daily basis. The punchdowns brought added extraction, while the pumpovers promoted aeration for healthy yeast activity. After fermentation, the wine was gently pressed, settled and racked to French oak barrels, where it matured for 20 months prior to final blending and bottling. Adrian chose to age the wine entirely in neutral oak, allowing for pure varietal Grenache qualities to shine through the wine.

### TASTING NOTES

The 2020 Grenache offers elegant aromas of red fruits, rose petal, tea leaf and sandalwood. The mouthfeel is lush, rounded and delicate, showing flavors of raspberry, strawberry and cherry cola with hints of cinnamon graham cracker. Juicy acidity flows seamlessly into a soft, silky finish.

### FOOD PAIRING

The 2020 Grenache is a perfect match for medium-weight savory fare, including slow-cooked pork, white bean stew, braised veal chops and pan-seared lamb medallions.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN	
Blocks 15	513	100% Grenache	20 months in neutral French oak barrels	
pH 3.65	TA .47	ALC 14.8%	CASES 378	SRP \$54