



## 2020 Pinot Noir Clone 828

ESTATE GROWN – SANTA YNEZ VALLEY

We are proud to count several iconic French clones among our Pinot Noir plantings at the Brick Barn estate, including Clone 828—the focus of this limited-edition clonal selection wine. Clone 828 originates from the Dijon region of France and is prized for its deep fruit character and lush texture.

### 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 Pinot Noir Clone 828 comes from Block 10, which is 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 ensure authentic expression of the variety and clone. The result is a naturally expressive Pinot Noir that showcases the distinctive qualities of Clone 828, which is known to excel in our estate vineyard.

### WINEMAKING

The fruit from Block 10 was picked at night to ensure complete fruit integrity. After harvesting, the grapes were destemmed and cold soaked for five days for a gentle extraction of color and flavor. The must was fermented in a combination of small stainless steel fermenters and open-top bins, with manual punchdowns two times daily as well as pumpovers once per day—a small-lot winemaking regimen designed to maximize flavor expression. The wine was then aged for 22 months in French oak barrels featuring 25 percent new oak, bringing added texture and dimension to the palate. A total of 27 barrels were selected to create this limited-edition clonal selection.

### TASTING NOTES

The 2020 Pinot Noir Clone 828 commands the nose with aromas of black raspberry, rose petal, sandalwood, cola and earthy loam. The palate is silky and enveloping, displaying ripe flavors of strawberry and cherry interlaced with hints of anise, black tea and vanilla cream. Notes of baking spice dance along a soft, luscious finish. A sensuous wine for the Pinot Noir hedonist.

### FOOD PAIRINGS

The engulfing elegance of the 2020 Pinot Noir Clone 828 makes a great match for rack of lamb with garlic and herbs, roast turkey, cedar plank salmon, mushroom risotto and filet medallions.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN
Block 10	828	100% Pinot Noir	22 months in French oak barrels (20% new oak)
pH 3.70	TA .60	ALC 16%	CASES 670 SRP \$70