



2020 Pommard Rosé

ESTATE GROWN – SANTA YNEZ VALLEY

Inspired by the classic Provençale rosés of Southern France, our 2020 Pommard Rosé is a crisp, refreshing seasonal wine made exclusively from Pommard Clone Pinot Noir.

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 2019 Grenache Rosé comes from Block 17, which is planted to clone 136. Here, Winemaker Adrian Bolshoi picked the fruit at 20° Brix on October 2 for dedicated rosé production. This early pick ensured a foundation of fresh natural acidity and fresh fruit flavors in the resulting wine. Block 17 is planted to an upper highland at an elevation of 550 feet. Here, rocky loam and limestone soils impart excellent fruit intensity. The vineyard rows are planted in an east-west orientation, allowing for ample sun exposure balanced by cooling ocean breezes.

WINEMAKING

Our aim is to produce a dry rosé that balances crisp European-style elegance with bright Santa Ynez Valley flavors. In 2020, the Pommard Clone fruit was picked on August 27 at a level of 22 to 23 Brix—an earlier pick dedicated entirely to rosé production. Half of the fruit was pressed immediately, while the other half was cold soaked on the skins for a half day to gain enhanced color and flavor. After pressing, the juice was cold settled for three days, then racked and fermented in stainless steel. Winemaker Adrian Bolshoi added the yeast at 55 degrees, foregoing cold fermentation to ensure that the finished wine would be bone dry in true Provençale fashion. After fermentation, the wine was racked off the lees and cold aged in stainless steel to maintain delicate aromatics, bright flavors and textural crispness.

TASTING NOTES

The 2020 Pommard Rosé offers heady aromas of tangerine and watermelon with hints of tropical fruit and white flower. A bright, clean texture delivers refreshing flavors of peach, lime zest and candied cherry. Tantalizing notes of light spice and mineral linger on a juicy, vibrant finish.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN
Block 12	Pommard	100% Pinot Noir	8 months in stainless steel
pH 3.50	TA .90	ALC 13.7%	CASES 350 SRP \$38