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## 2020 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 underrated Italian variety in our small family of white wines. The 2020 vintage marks our most impressive Vermentino to date, showing what is possible from this variety at the Brick Barn estate.

### 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 the Tablas A clone in Block 7, 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. Tight 6x3 vine spacing ensures that yields are kept in check for the sake of natural flavor intensity.

### WINEMAKING

The vision behind our Vermentino is to produce a varietally true wine that exhibits a vibrant Santa Barbara flair. The fruit was harvested at night on October 7 to ensure full retention of aromas and flavors. After gentle pressing, the juice was cold settled for five days, then racked off the solids and cold fermented in stainless steel for a period of 14 days. Winemaker Adrian Bolshoi chose the ES Floral yeast to accentuate the Vermentino fruit's natural floral qualities. After fermentation, the wine was racked off the lees and aged for nine months prior to bottling. The 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, which brought an added touch of depth to the mouthfeel.

### TASTING NOTES

The 2020 Vermentino jumps from the glass with ebullient aromas of peach, pineapple, floral citrus and salted sea breeze. The palate explodes with energy and flavor, revealing flashy notes of stone fruit and Granny Smith apple underpinned by suggestions of green herbs. A fleshy texture finds resolution in a clean, quenching finish.

### FOOD PAIRINGS

The fresh, energetic and slightly herbaceous flavors of the 2020 Vermentino pair well with crab cakes, gnocchi in pesto sauce, artichoke pizza and baked sole with lemon.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN
Block 7	Tablas A	Vermentino 100%	10 months in stainless steel (90%), neutral French oak barrels (10%)
<b>pH</b> 3.33	<b>TA</b> .54	<b>ALC</b> 15.3%	<b>CASES</b> 470 <b>SRP</b> \$42