



2020 Viognier

ESTATE GROWN – SANTA YNEZ VALLEY

We aim to produce a pure rendition of this classic Rhône variety, with an emphasis on bright, refreshing fruit flavors. The result is a Viognier whose character is distinctive to 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 Viognier is planted to two small blocks totaling just under four acres. Here, sandy riverbed soils foster vivid aromatics in our Viognier fruit, while the persistent marine breezes help maintain vibrant 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 Viognier fruit was harvested at night on September 16 after a steady growing season was punctuated by two late-summer heat waves. Aiming for a more delicate expression of the Viognier grape, Winemaker Adrian Bolshoi cold fermented the juice in stainless steel tanks with Aroma White yeast, which was chosen to accentuate the fruit's naturally bright flavors and floral aromatics. After fermentation, wine was racked to stainless steel tanks for cold stabilization at 30 degrees, then racked one month later to age in stainless steel for another nine months prior to bottling. The result is a Viognier that delivers exceptional purity of varietal aroma and flavor.

TASTING NOTES

The 2020 Viognier opens with delicate aromas of white peach, green apple and jasmine. A soft, elegantly weighted palate shows flavors of pear and stone fruits with hints of mineral and spice. Sleek fruitiness lingers on a cool, clean finish.

FOOD PAIRINGS

The soft, elegant and slightly spicy character of the 2020 Viognier makes a great match for grilled halibut, poached salmon, pear salad and spicy Asian fare.

VINEYARD	CLONE	VARIETAL COMPOSITION	AGING REGIMEN	
Blocks 3 & 4	1	100% Viognier	10 months in stainless steel	
pH 3.30	TA .69	ALC 13.9%	CASES 269	SRP \$38