



NV White Blend

ESTATE GROWN – SANTA YNEZ VALLEY

This non-vintage White Blend is an artful union of three varieties from the Brick Barn Estate, showcasing our vineyard's natural expressiveness with aromatic white grapes.

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 aromatic white grapes are planted to the lower portion of the estate, where the sandy riverbed soils and marine breezes help retain fruit vibrancy right through full maturity. These conditions are perfect for growing Viognier, Albariño and Chardonnay—and for creating this uniquely seamless blend.

WINEMAKING

The vision behind this blend is to offer a highly drinkable white wine with fresh acidity and elegant complexity. All of the fruit was night harvested to ensure the retention of fresh aromas and acidity. Each lot was pressed and cold settled for 48 hours, then racked off the solids and fermented in stainless steel over a period of 10 days. The lots were variously aged in stainless steel (75%) and French oak barrels (25%). The stainless steel aging helped retain crisp fruit flavors and natural acidity, while the oak-aged lots brought an added sense of roundness and texture to the final blend.

TASTING NOTES

This artful White Blend presents fresh aromas of honeysuckle and tropical fruit with a quenching suggestion of peach pit. The palate is crisp and effusive, offering bright flavors of apricot, peach, lemon rind and vanilla. Mouthwatering acidity lingers on a lively, focused finish.



VINEYARD

Brick Barn Wine Estate

COMPOSITION

54% Viognier, 39% Albariño & 7% Chardonnay

AGING

75% Stainless Steel
25% Neutral French Oak

pH 3.10 **TA** .66 **ALC** 14.3%

MSRP \$38