



THE RETURN OF FATALIST

Members Only: Early Access Starts Now for Vintage 2018

We are excited to announce pre-release access to our 2018 FATALIST, for members only.

We introduced the Fatalist last year as a cult-quality Cabernet Franc starting with the 2017 vintage. Now comes this next release, representing a special selection of the finest two barrels (600 bottles total) from the 2018 vintage.

Cabernet Franc has undeniably emerged as our most acclaimed and coveted estate wine. Fatalist is the inevitable culmination of our passion for this iconic Bordeaux variety, which achieves remarkable expression at the Brick Barn Estate.

The 2018 Fatalist Cabernet Franc comes from a small 2.6-acre estate block planted to Clone 332. It was aged for three years in premium brand-new Russian oak barrels for optimal maturity and integration. To make the most of the experience, Fatalist is hand bottled and wax dipped in special-order bottles with hand engraving.

“This is a very unique Cabernet Franc—a perfect marriage between the Russian oak and the wine, and a taste of our very best,” says Winemaker Adrian Bolshoi. “I cannot wait for our members to experience it.”

Fatalist is ultra-limited. To secure your pre-release allocation of the 2018 vintage, please email Kristen Raymond at Kristen@BrickBarnWineEstate.com. The 2018 Fatalist Cabernet Franc is available on a first-come, first-served basis. It will be shipped to you upon its release in December.

2018 CHARDONNAY “BÉTON” – Estate Grown
Santa Ynez Valley

Béton is the French word for concrete, reflecting the vision behind this wine: to create an elegant Chardonnay that displays the unique nuances gained from aging the wine in concrete. True to its name, this wine was matured exclusively in a premium 900-gallon concrete tank imported from France, imbuing the wine with intriguing minerality. The 2018 Chardonnay Béton offers delicate floral aromas of pear and citrus with notes of wet stone. A round, juicy palate shows pure flavors of tropical fruit, nectarine and lime zest. The concrete influence is most notable in the wine’s cool, deep textures. Enjoy this distinctive Chardonnay with salmon, lemon chicken and crab cakes.

2016 CHARDONNAY RESERVE – Estate Grown
Santa Ynez Valley

Our 2016 Chardonnay Reserve is a limited-edition showcase for Chardonnay from the Brick Barn estate, exhibiting remarkable character from extended aging in premium French oak barrels. The 2016 Chardonnay Reserve presents refined aromas of honeysuckle, pear and citrus with hints of spice and vanilla. A broad texture reveals a touch of creaminess, showing beautifully seamless flavors of pineapple, melon, nectarine and green apple. The finish is clean and integrated, with lingering notes of lemon zest. This is a great wine to savor over a festive meal during the holiday season. Suggested pairings include lemon butter cod; fettucine alfredo; and chicken with creamy Chardonnay sauce.

2018 PINOT NOIR RESERVE – Estate Grown
Santa Ynez Valley

The 2018 Pinot Noir Reserve represents a special selection of the finest barrels from the vintage, held back for extended aging to create a wine of finesse and complexity. It presents inviting aromas of strawberry, cherry and vanilla with suggestions of cedar and spice. A clean, bright texture reveals refined flavors of raspberry jam, cranberry, plum and dried herbs. Luscious acidity and hints of cola linger on a long, lifted finish. Made for the true Pinot Noir enthusiast, this wine is a great match for a special holiday dinner—particularly turkey with all of the fixings. Other recommended pairings include lamb medallions, grilled salmon, mushroom risotto and beef bourguignon.

2018 CABERNET FRANC RESERVE – Estate Grown
Santa Ynez Valley

The 2018 Cabernet Franc Reserve comes from a special selection of eight barrels chosen for their exceptional quality—ultimately showcasing how Cabernet Franc finds extraordinary expression at the Brick Barn Estate. This wine presents prodigious aromas of plum, cherry and sandalwood with hints of rose petal. A sleek, polished texture unfolds with seamless layers of blue and red fruits. Trailing accents of cedar, cinnamon, eucalyptus and forest floor emerge on a smooth, mouthfilling finish, leaving a lasting impression of both breadth and elegance. Perfect pairings include winter vegetable beef stew; veal roast with mushrooms; and herb-roasted rack of lamb.

New Loyalty Points Program

We are always trying to think of ways to make your Brick Barn membership even better. Our newest perk is the ability to earn points based on every dollar spent at Brick Barn! For every \$1 spent at Brick Barn you will earn points based on your membership level. 1 point = \$0.02. These points can be redeemed on anything Brick Barn, including event tickets, merchandise and wine.

4 bottle members = Earn 1 point for every \$1 spent
6 bottle members = Earn 2 points for every \$1 spent
12 bottle members = Earn 3 points for every \$1 spent

To check your available points:

1. Login to your online member account
2. Ask the next time you are in the tasting room
3. Email me at kristen@brickbarnwineestate.com

You do not have to do anything to start accruing points. Just order wine, sit back and relax while drinking it and watch the points roll in. Please contact me if you have any questions!

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