



## 2021 VINTAGE UPDATE

By

**Winemaker Adrian Bolshoi**

As I write, harvest 2021 has officially begun! Our first pick was Chardonnay designated for our sparkling wine, which was intentionally picked at earlier ripeness to create a crisp, vibrant foundation. So far, I expect great things from this vintage. The summer weather has been remarkably steady and free of drama. Average temperatures have remained in the mid 80s, with very few spikes into the 90s. This is exactly what we are looking for, as it allows for what we call evenly paced “physiological ripening,” which is when color, acid, flavor and structure all come together in balance. Our regular Chardonnay and Pinot Noir picks will come next, and our Syrah and Grenache fruit will be the last off the vine as usual. I expect to wrap up harvesting by mid October.

Getting to this point has kept us very busy—cleaning presses and fermenters, inspecting all equipment and clearing space in the cellar. We were made for this moment. In my mind, our members are priority number one. Each year, I dream up different exclusive small-batch wines to give our members a taste of the “best of the best” from Brick Barn. This year is no different!

I hope that you can visit us this fall to see some of the harvest action. We look forward to seeing you here.



**2018 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 2018 Vermentino bursts from the glass with nuanced aromas of jasmine, white peach, melon and tangerine. A clean, soft texture offers elegant flavors of pear, stone fruit and lime zest with suggestions of spice and minerality. Zesty citrus notes and juicy acidity converge on a smooth, integrated finish. Vermentino is a versatile food wine, and this one is no exception. Enjoy it with steamed artichokes, crab cakes, chicken tacos and light pesto pastas.



**2018 PINOT NOIR CLONE 828 – Estate Grown  
Santa Ynez Valley**

We have multiple Pinot Noir clones planted at the Brick Barn Estate, and we have chosen select clones for stand-alone treatment to showcase their unique individual qualities. This small-batch 2018 Pinot Noir Clone 828 opens with warm aromas of plum, cola and baking spice with hints of leather. A round, supple texture reveals silky flavors of cherry, pomegranate and clove spice with secondary notes of brooding dark fruits. Notes of coffee emerge on a clean, sleek finish. The rich, soft character of the 2018 Pinot Noir Clone 828 makes a nice match for grilled salmon, pork tenderloin and duck breast in red wine sauce. After dinner, try it with brown butter cake with coffee glaze.



**2018 PINOT NOIR CLONE 777 – Estate Grown  
Santa Ynez Valley**

In contrast to Clone 828, Clone 777 showcases a richer, bolder style of the Pinot Noir grape. It opens with heady aromas of rose petal, plum, leather and baking spice. Abundant up-front fruit floods the palate with jammy flavors of black cherry, black raspberry and strawberry with hints of vanilla. Juicy acidity and a medium-weight palate bring balance to a long, vibrant finish. The abundantly flavorful character of the 2018 Pinot Noir Clone 777 makes a nice match for grilled salmon, duck breast, herb-roasted pork tenderloin and pan-seared lamb chops.



**2018 RHÔNE BLEND – Estate Grown (Select 4 Members)  
Santa Ynez Valley**

The 2018 Rhône Blend is a limited-edition cuvée that showcases the striking synergy between Grenache (50%) and Syrah (50%). Selected from standout barrels by Winemaker Adrian Bolshoi, this classic Southern Rhône-style blend shows fragrant aromas of black fruits with hints of coffee, earth and strawberry spice. A brambly, mouthfilling texture unfolds with flavors of black fruits, Bing cherry and blueberry. Rounded acidity joins notes of vanilla and pepper on a smooth, lengthy finish. The robust character of this wine makes a nice pairing for roast leg of lamb, hearty beef stew, grilled sausage and Santa Maria-style tri-tip.

**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 starting August 29th, 2021. Sound familiar? It's like earning airline miles but without the blackout dates!

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](mailto: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!