

brick & mortar

2018
vin clair
napa valley



TECHNICAL NOTES:

Blend: 52% Pinot Noir, 48% Chardonnay
AVA: Napa Valley
Production: 195 cases
Alcohol: 11.5%
Release Date: April 15th, 2019

VINEYARD

The fruit for the 2018 Vin Clair is sourced from Block House Vineyard, centered in the heart of Napa Valley. Hailing from the Yountville AVA, Block House Vineyard was originally planted in 1836 by George C. Yount after receiving the Rancho Caymus land grant from General Vallejo. The name Block House stems from George C. Yount's first Kentucky-style defense outpost in the frontier west of the Mississippi River. This vineyard is thought to be amongst the oldest in all of Napa Valley.

The eastern portion of the Yountville AVA is comprised of multiple alluvial bands of both sedimentary soils and clays as well as riddled with volcanic outcrops. With its close proximity to the San Pablo Bay, Block House Vineyard is a relative cool growing region, often times blanketed with cold wet air until the early afternoon; this cool climate allows sufficient hang time for Vin Clair and Vin Rubis.

VINTAGE

The 2018 vintage was a vintage about patience. From the onset of the growing season, there were beautiful, steady growing conditions with abundant rains in the early season and endless sunshine on the emerging buds through flowering. Cool night and warm days lead to a slow and lengthened ripening, creating greater fruit complexity with beautiful bright acidity. Vin Clair was harvest on August 30th at 19.5 brix.

WINEMAKING

Vin Clair is made in the same light as producing a base wine for Champagne. We harvest the Pinot Noir and Chardonnay on the same day. Both lots are pressed together and settled via gravity. We then coferment the Pinot Noir and Chardonnay juice in barrels just like we would Chardonnay: native, indigenous yeast fermentations in barrels and there is no new oak in any component of Vin Clair.

WINE

Our Vin Clair is always made from almost equal parts Chardonnay and direct to press Pinot Noir from Napa Valley fruit. The 2018 vintage produced a wine that is intensely aromatic; cantaloupe and nectarine intertwine with lemongrass and white pepper. The palate is high in acidity, highlighting tart yellow grapefruit, lemon balm and coriander. 11.5% alcohol, fresh and lively, Vin Clair finishes with jasmine and sea spray.

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