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- est. 2011 -

2017
vin clair
napa valley



TECHNICAL NOTES:

*Blend: 52% Pinot Noir, 48% Chardonnay
AVA: Napa Valley
Production: 260 cases
Alcohol: 11.5%
Release Date: April 17th, 2018*

VINEYARD

The fruit for the 2017 Vin Clair is sourced from two vineyards in the heart of Napa Valley. The Pinot Noir is sourced from Block House Vineyard in the Yountville AVA and the Chardonnay is sourced from Lincoln Creek Vineyard in the Oakville AVA. With both vineyards being less than two miles apart, each block ripened similarly, creating ideal conditions to pick both the Pinot Noir and Chardonnay on the same day.

VINTAGE

The 2017 vintage will be remembered for the challenges and extremes that only Mother Nature can dish out. The year began with abundant rainfall, a welcome change following five years of dry conditions. Spring weather was mild, resulting in extended flowering in some areas with a little shatter. A warm and uneventful summer growing season was upended by an intense Labor Day heatwave that caused vines to shutdown for 10-14 days before regaining their strength. While devastating wildfires in the North Bay in October marred both the landscape and the overall sentiment of the region, the 2017 vintage was one of outstanding wine quality.

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

Vin Clair and Vin Rubis were created for fun, and so that we'd have something delicious to drink the year after harvest. Both made from 52% Pinot Noir and 48% Chardonnay grapes; half the harvest is made into a white wine, while the other a light red. 2017 Vin Clair is crisp and zippy, beautiful aromatics yet packed with citrus, ripe pear and jasmine with a long mouthwatering finish. 2017 Vin Rubis is tastiest served with a chill right out of the fridge, and has all those boisterous rhubarb, cherry, and hard spice notes you love about Pinot Noir but with the lingering vibrant core of a dry white wine. Vin Clair and Vin Rubis are our favorite pair of wines for the table, whether it's lunch, brunch or on a picnic blanket!

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