

# *Brewer - Clifton*

It seems hard to believe that this past harvest marked the fifteenth year since the beginning of Brewer-Clifton back in 1996. While many things have changed for us since that era, we still have not wavered from our passionate and tireless journey to explore and celebrate the fruit from our Sta. Rita Hills appellation. What started with a mere ten barrels of chardonnay and pinot noir nestled within a cool nook of the Santa Barbara Winery tank room has evolved into a very emotionally rewarding partnership supported by a devoted team.

While the past decade and a half has been punctuated by unfathomable twists and turns, something that has organically evolved quite unexpectedly is our transition to growing the majority of our own fruit. While our humble beginnings obviously precluded us from considering such an option, some unlikely scenarios and relationships have given birth to this incredible chapter of our business. Well over two thirds of the fruit that we handled during the harvest of 2009 was painstakingly grown by our own farming operation, under the careful guidance of Franciso Ramirez and Stan Kadota. We feel so privileged to be working alongside these two sensitive individuals who inspire us with their visionary approach and exacting execution of agriculture.

In closing, we thank you once again for your continued support over the years. None of this would be possible without your belief in and dedication to what we so passionately pursue.

**2009 3-D chardonnay****2,304 bottles produced**

This is the inaugural release from our first “ground to glass” undertaking. Planted by our crew on land leased from the Davidson family, this chardonnay block is comprised of five selections (4, 76, Hyde, Mount Eden and Wente) on a gentle west-facing slope in sandy loam soil.

*Fresh lime zest, kiwi and white flower blossom aromatics give way to flavors of white peach and pear. Round and fleshy on the palate.*

**2009 Gnesa chardonnay****3,456 bottles produced**

Lee Gnesa (pronounced knee-sa) and his family planted this intimate four acre vineyard in 1996 on Highway 246 on a gentle north facing slope in the heart of the AVA. We are the sole recipients of this gorgeous fruit and assumed the responsibility of the farming with our vineyard team starting in 2009.

*Aromas of lime leaf, spearmint and nectarine followed by flavors of lemon curd, apricot and cardamom. Very taut and drying in the mouth which has come to be a very singular marking of this very particular site.*

**2009 Mount Carmel chardonnay****9,216 bottles produced**

This release marks the fifth growing season of this illustrious site under our complete management. Originally planted in 1991 by Ron Piazza (current owner), this was the first of the five monopole vineyards overseen by our brilliant vineyard manager, Francisco Ramirez and renowned soil expert, Stan Kadota. Of the twenty acre site, six are devoted to chardonnay on a steep, wind-beaten slope of botella clay and limestone.

*Fresh hay, raw honeycomb and lemongrass aromatics followed by flavors of ruby grapefruit, poppy seed and stone fruit. Very oily and unctuous in the mouth with hauntingly deceptive power and delineation.*

**2009 Sea Smoke chardonnay****3,456 bottles produced**

We are fortunate to have the opportunity to work with the rare chardonnay from this prestigious vineyard that is predominantly planted to pinot noir. We have access to a three acre parcel from which we receive dijonnaise clones 76, 95 and 96. The block is Metz loamy sand and is situated on a small mesa immediately adjacent to the Santa Ynez river.

*Green apple skin, lemongrass and marzipan aromatics followed by flavors reminiscent of lemon basil and green tea. Very bright and saline in the mouth offering tremendous cut and precision.*

*(92 pts ST)*

**2009 Sweeney Canyon chardonnay****3,456 bottles produced**

This release marks the fourteenth consecutive bottling of this unique and 30 year old site with which we have worked since our inception in 1996. Planted on its own roots in 1980 to a Wente selection and dry farmed in a mixture of river silt and diatomaceous earth.

*Aromas of stone fruit, white flower and dried pineapple followed by flavors of passion fruit and young fig. Relatively stern and tannic in the mouth with lingering persistence.*

*(94 pts ST)*

**2009 Zotovich pinot noir****2,304 bottles produced**

Steve Zotovich owns this well groomed vineyard planted in the mid 1990's on sandy soils along the Highway 246 corridor between Melville and Foley.

*Pretty aromatics reminiscent of violet, raspberry and malt followed by plum and strawberry flavors. Quite soft and round on the palate.*

**2009 3-D pinot noir****2,304 bottles produced**

This is the debut release of pinot noir from a small three acre parcel planted to three selections (Swan, Pommard and 667). As with the chardonnay listed above, this section is a gentle west facing slope with soils characterized by a sandy loam profile.

*Strikingly pure aromatics of dried strawberry, orange zest and soy followed by flavors of pomegranate, pink peppercorn and red plum. Very taut and firm mouthfeel with tremendous grip and lingering finish.*

**2009 Cargasacchi pinot noir****3,744 bottles produced**

Peter Cargasacchi owns and farms this dynamic sixteen acre site planted in the late 1990's entirely to clone 115. Very stark soil profile of predominantly diatomaceous earth near the western edge of the appellation.

*Raspberry, crisp bacon and spice aromatics set the tone for flavors of bing cherry, fennel, kirsch and thai basil which follow.*

**2009 Mount Carmel pinot noir****12,096 bottles produced**

This spectacular and challenging site consistently delivers fruit that we find particularly compelling and difficult to describe. Very steep slopes of botella clay, diatomite and limestone planted to a quintet of pinot noir clones with diverse spacing.

*Aromas of Italian plum, fresh clove and Darjeeling tea yield to earthy flavors punctuated by blackberry, fresh fig and balsamic. Extremely spherical mouthfeel with the most intensity, elegance and drive.*

**2009 Clos Pepe pinot noir****3,234 bottles produced**

This thirty acre vineyard is owned and farmed by the Pepe and Hagen families. We have worked for eleven straight years with our one acre section planted solely to clone 5 (Pommard selection). The small block is situated on a sloping knoll in the center of their property impacted by strong maritime breezes.

*Pretty aromatics of yellow plum, raspberry and cinnamon followed by flavors suggestive of strawberry, star anise and cured meat. Elegant and complete mouthfeel with very refined tannins.*

**2009 Ampelos pinot noir****3,528 bottles produced**

Our third release from this dynamic site owned and farmed by Peter and Rebecca Work. Our 1.7 acre, west-facing parcel was custom planted specifically for us in clay-loam soil to clone 828.

*Dried cherry, clove and orange-black tea aromatics usher in flavors of cranberry, pomegranate and white pepper. Very firm front mouth impression with strong persistence through the mid palate.*

**2009 Melville pinot noir****3,234 bottles produced**

The Melville family planted this windswept mesa in 1997 to clones 114 and 115. The clay-loam soil, cold maritime influence and conscientious farming consistently deliver a wine which harmoniously offers richness, power, structure and grace.

*Red rose petal, boysenberry and sandalwood aromas followed by flavors of blackberry, black walnut and dried fig. Complete, regal and polished mouthfeel demonstrating a confident display of place.*