

Brewer - Clifton

2013 VINTAGE TASTING NOTES

chardonnay



2013 3D CHARDONNAY

\$75 / 188 Cases Produced

Aroma Earth, Cover Crop
Flavor Baked Citrus, Meyer Lemon, Key Lime
Texture Dense

AG	WA	WS
94	94	92
POINTS	POINTS	POINTS



2013 MACHADO CHARDONNAY

\$75 / 98 Cases Produced

Aroma Floral, Jasmine, Lychee
Flavor Citrus Blossom, Peach, Basil
Texture Lime Skin, Waxy

AG	WA	WS
92	93	92
POINTS	POINTS	POINTS



2013 ACIN CHARDONNAY

\$65 / 87 Cases Produced

Aroma Citrus, Wildflowers, Green Fields
Flavor Tropical Fruit Pie, Pineapple, Blood Orange
Texture Richness, Weight

AG	WA
92	96
POINTS	POINTS



2013 HAPGOOD CHARDONNAY

\$70 / 95 Cases Produced

Aroma Apricot, Honeysuckle
Flavor Stone Fruit, Nectarine, Honeydew Melon
Texture Round, Viscous

AG	WA
93	95
POINTS	POINTS



2013 GNESA CHARDONNAY

\$60 / 91 Cases Produced

Aroma Pine Resin, Wet Stone, Saline
Flavor Minerals, Mandarin Orange, Brine
Texture Round, Viscous

AG	WA
94	93
POINTS	POINTS

pinot noir



2013 3D PINOT NOIR

\$80 / 147 Cases Produced

Aroma Dark Cherry, Herbs
Flavor Wild Cherry, Strawberry, Tea Leaf
Texture Brambly, Gritty

AG	WA	WS
93+	93+	90
POINTS	POINTS	POINTS



2013 MACHADO PINOT NOIR

\$90 / 293 Cases Produced

Aroma Cherry, Rhubarb, Mint
Flavor Blackberry, Boysenberry, Allspice
Texture Black Tea, Silt

AG	WA	WS
93	93	90
POINTS	POINTS	POINTS



2013 ACIN PINOT NOIR

\$80 / 95 Cases Produced

Aroma Raspberry, Strawberry Pie
Flavor Pomegranate, Wild Berries, Bing Cherry
Texture Rooibos Tea, Fine Grain Tannins

WA	WS
95	92
POINTS	POINTS



2013 HAPGOOD PINOT NOIR

\$95 / 146 Cases Produced

Aroma Vibrant Dark Fruit, Spice
Flavor Blueberry, Earth, Red Plum
Texture Round

AG	WA	WS
90	96	93
POINTS	POINTS	POINTS



2013 459 PINOT NOIR

\$95 / 146 Cases Produced

Aroma Framboise, Nutmeg
Flavor Earth, Dark Cherry, Hard Spice
Texture Rich, Ripe

AG	WA	WS
90	94	94
POINTS	POINTS	POINTS



Brewer - Clifton

2013 TASTING NOTES



2013 3D CHARDONNAY

188 Cases Produced

Aroma Earth, Cover Crop

Flavor Baked Citrus, Meyer Lemon, Key Lime

Texture Dense

AG	WA	WS
94	94	92
POINTS	POINTS	POINTS

PHILOSOPHY

At Brewer - Clifton, we believe that the geographic, geologic and climatic uniqueness of the Sta. Rita Hills appellation provide an ideal place to grow chardonnay and pinot noir of intensity, complexity and specificity. Our mission and indeed our passion is to present wines that convey the characteristics inherent to each of these sites, with uncompromising quality.

CRAFT

Only neutral Sirugue barrels are used for 12-18mos. Whole Cluster pressed chardonnay. We do not promote or prohibit malolactic fermentation, allowing wine to be in balance, bright and elegant.

CELLARING

All of the single vineyard wines are produced with the intention of aging and cellaring for at least 10 years and can easily be enjoyed after 15 years.

FARMING

As each vineyard has its own unique requirements and we manage each according to their inimitable needs rather than a macro approach to farming. We are working to achieve a natural balance between the site, the vines, the aspect and the microclimates in each vineyard, using sustainable and/or organic farming methods whenever possible.

VINEYARD

3D In the winter of 2007, we were approached by Tom and Jan Davidson who own a beautifully situated property nestled between Lafond and Ampelos that had yet to be developed. Thrilled at the prospect of working there with them, we swiftly penned a land lease arrangement and set forth on our first vineyard planting.

The primary emphasis of the predominantly-sandy 10 acre vineyard is chardonnay, with equal amounts of five clones planted (4, 76, Hyde, Mount Eden and Sea Smoke Wente). In addition to chardonnay, there is a smaller field of pinot noir planted to Swan, Pommard and 667.



Brewer - Clifton

2013 TASTING NOTES



2013 ACIN CHARDONNAY

87 Cases Produced

Aroma Citrus, Wildflowers, Green Fields

Flavor Tropical Fruit Pie, Pineapple, Blood Orange

Texture Richness, Weight

AG	WA
92	96
POINTS	POINTS

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VINEYARD

ACIN Planted on a gentle, north facing incline across Highway 246 from Melville and Babcock wineries. The Acin parcel is just over an acre of chardonnay planted in a section predominantly marked by sand. 2 1/2 acres of pinot noir is planted of clone 828.

The budwood is a Wente selection originally taken from the original Nielsen Vineyard planted in Santa Maria in 1964.



Brewer - Clifton

2013 TASTING NOTES



2013 GNEsa CHARDONNAY

91 Cases Produced

Aroma Pine Resin, Wet Stone, Saline

Flavor Minerals, Mandarin Orange, Brine

Texture Taught Acidity

AG	WA
94	93
POINTS	POINTS

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VINEYARD

GNEsa We began working with this four-acre "secret spot" vineyard in 2007 when the majority of the fruit was destined for our Sta. Rita Hills bottling. The vineyard was originally planted in 1996 with self-rooted chardonnay, clone 4, by the Gnesa (pronounced knee-sa) family who farmed with tremendous care and attention through the 2008 harvest.

We feel privileged and flattered that they entrusted us with the management of the vineyard starting in 2009. From that vintage we are able to offer a single-vintage bottling and continue to integrate the fruit into our appellation bottling.



Brewer - Clifton

2013 TASTING NOTES



2013 HAPGOOD CHARDONNAY

95 Cases Produced

Aroma Apricot, Honeysuckle

Flavor Stone Fruit, Nectarine, Honeydew Melon

Texture Round, Viscous

AG
93
POINTS

WA
95
POINTS

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VINEYARD

HAPGOOD The Hapgood Vineyard is located across the road from our Machado vineyard and is situated immediately next to the Acin parcel at the end of Hapgood Road.

In slightly richer soil, the vineyard is planted to the Mount Eden selection of chardonnay. The elevated clay loam content results in larger volume and a more dense palate expression.

Our most recent installation, planted in 2010, is this small 2 1/2 acre section of pinot noir planted to Merry Edwards clone.



Brewer - Clifton

2013 TASTING NOTES



2013 MACHADO CHARDONNAY

98 Cases Produced

Aroma Floral, Jasmine, Lychee

Flavor Citrus Blossom, Peach, Basil

Texture Lime Skin, Waxy

AG	WA	WS
92	93	92
POINTS	POINTS	POINTS

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VINEYARD

MACHADO Looking to secure a mirror-image sister ranch to our 3D Vineyard, we began working with the Machado family in the winter of 2008. Our 15 acre parcel on their land is located adjacent to Clos Pepe and immediately behind the recently-planted Kessler-Haak Vineyard. The site is marked by a gorgeous rolling terrain with sandy loam soils.

At Machado, the majority of the planting is dedicated to pinot noir with equal amounts of such selections as Pommard, Merry Edwards, Mount Eden, and 459. In addition to pinot noir, we also planted a small, two-acre plot in the sandiest portion of the field to the Sweeney Canyon selection of chardonnay.



Brewer - Clifton

2013 TASTING NOTES



2013 3D PINOT NOIR

147 Cases Produced

Aroma Dark Cherry, Herbs

Flavor Wild Cherry, Strawberry, Tea Leaf

Texture Brambly, Gritty

AG	WA	WS
93+	93+	90
POINTS	POINTS	POINTS

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Brewer - Clifton

2013 TASTING NOTES



2013 459 PINOT NOIR

146 Cases Produced

Aroma Framboise, Nutmeg

Flavor Earth, Dark Cherry, Hard Spice

Texture Rich, Ripe

WS	AG	WA
94	90	94
POINTS	POINTS	POINTS

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459 is a single-clone bottling from this vineyard. 459 is a Dijon clone that originated from the Jura. The budwood was sourced from Sea Smoke's estate vineyard.



Brewer - Clifton

2013 TASTING NOTES



2013 ACIN PINOT NOIR

95 Cases Produced

Aroma Raspberry, Strawberry Pie

Flavor Pomegranate, Wild Berries, Bing Cherry

Texture Rooibos Tea, Fine Grain Tannins

WS	WA
92	95
POINTS	POINTS

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Brewer - Clifton

2013 TASTING NOTES



2013 HAPGOOD PINOT NOIR

146 Cases Produced

Aroma Vibrant Dark Fruit, Spice

Flavor Blueberry, Earth, Red Plum

Texture Round

WS	AG	WA
93	90	96
POINTS	POINTS	POINTS

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Brewer - Clifton

2013 TASTING NOTES



2013 MACHADO PINOT NOIR

293 Cases Produced

Aroma Cherry, Rhubarb, Mint

Flavor Blackberry, Boysenberry, Allspice

Texture Black Tea, Silt

AG	WA	WS
93	93	90
POINTS	POINTS	POINTS

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2013 TASTING NOTES



2013 STA. RITA HILLS CHARDONNAY

With the goal of expressing a comprehensive expression of the appellation, we selected three unique vineyard sites to create this Sta. Rita Hills bottling. This blend is comprised of 3D, Gnesa and Machado vineyards. While each lot is handled separately and in a completely uniform fashion in the winery, each contributes vastly different expressions which ultimately harmonize in the finished wine.

Aroma Lemon, Kiwi, Orange Blossom, Sweet Basil

Flavor Jasmine, Lime, Ginger

Texture Peel, Orange Zest

AG	WA
90	91
POINTS	POINTS

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GNESA This four-acre "secret spot" vineyard was originally planted in 1996 with self-rooted chardonnay, clone 4, by the Gnesa family who farmed with tremendous care and attention. We feel privileged and flattered that they entrusted us with the management of the vineyard starting in 2009.

MACHADO 15 acre parcel on the Machado family land is located adjacent to Clos Pepe and immediately behind the Kessler-Haak vineyard. The site is marked by a gorgeous rolling terrain with sandy clay loam soils.

