

2020 "Défier" Carbonic Merlot **Coquelicot Vineyard, Santa Ynez Valley** 145 cases produced



• ABV: 13.1% • pH: 3.7

• TA: 0.55 g/100mL

 Vineyard is USDA-certified organic Vineyard soils: alluvial, gravel, loam

• Pick date: September 23, 2020

 Brix at harvest: 22.5° Hand-picked at sunrise

- Winery-sorted into a 2-ton egg-shaped Flextank for primary carbonic fermentation
- Made in the style of Cru Beaujolais; 100% carbonic maceration, pressed into neutral French oak and aged in barrel for 10 months before bottling
- 15 ppm SO2 pre-bottling (the only addition of any kind)
- Unfined, unfiltered, not cold-stabilized
- Bottled August 19, 2021
- The Name: Défier is the French word for "challenge" or "dare" ... we made this wine to try to create something that hadn't been done in quite this way before. This is the fourth vintage of our fully carbonic, certified-organic, 100% Merlot made from Santa Ynez Valley fruit in a 2-ton Flextank egg!

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