

LIEU DIT

‘40 Under 40 Tastemakers of 2015’
- Wine Enthusiast

‘Sommelier of the Year’
- Food&Wine Magazine 2014

‘These impeccably made wines have lots of character, represent superb values in most cases and are well worth checking out.’ -Robert Parker

Year Founded: 2011

Region: Santa Ynez

**Winemakers/Owners:
Eric Railsback & Justin Willett**

Known for: Being Lieu-dicious

Cool Fact: Eric is heavily influenced by his many trips to the Loire Valley and Lieu Dit is focused exclusively on those varietals.

Another Cool fact: Lieu-dit is a French toponymic term for a small geographical area bearing a traditional name. The name usually refers to some characteristic of the place, its former use, a past event, etc.

-Sustainable and Natural-

Lieu Dit is a partnership of longtime friends Eric Railsback and Justin Willett. They met in Santa Barbara while Eric was finishing college and Justin was just beginning his career in winemaking. The two were among a small group of young winemakers and restaurateurs in Santa Barbara unified by a common interest in wine and all its mysteries.

After countless bottles shared together and many trips to France, Railsback and Willett decided to found Lieu Dit in 2011 and focus it solely in the varieties indigenous to the Loire Valley, now grown in Santa Barbara County. The varied microclimates and marine-based soils of Santa Barbara County are ideally suited to this set of grapes. Lieu Dit centers on Sauvignon Blanc with Chenin Blanc, Cabernet Franc, and Rosé and produces around 2500 cases annually. With each vintage, the quest for purity, elegance, and balance in every wine is paramount.



2022 Sauvignon Blanc, Santa Ynez

Sourced from three vineyards in the Happy Canyon AVA, at the far eastern reaches of the Santa Ynez Valley: Tyler Winery’s monopole, China Blue; McGinley Vineyard (formerly known as Westerly Vineyard, and host to the first plantings of Sauvignon Blanc in the appellation); and the Santa Ynez Vineyard—a 170 acre vineyard - planted to some 30 varieties - on a 1,000 acre conservation easement that will protect the natural beauty and viticultural legacy of this region for generations to come. Chamise Shaley Loam with serpentine cobbles. Neutral French Oak & Stainless Steel.

92 Points - Vinous – *“Bright and effusive, with tons of dynamic energy driving its balance. Lemon peel, crushed rocks, mint, white pepper, sage and tomato leaf abound. What I admire most about the 2022 is the intensity of flavor it delivers with no excess weight.”*



2022 Chenin Blanc, Santa Ynez

A combination of tank and barrel fermentation was used to produce our Chenin Blanc. The wine then spent 7 months in neutral French oak and was racked to stainless steel prior to bottling. Once pressed, the juice is then tank fermented using only native yeast. The wine overwinters in neutral oak barrels, building complexity, definition and verve. In the spring, the wine is racked back to a stainless tank prior to bottling, resulting in a fresh, mouthwatering wine.

92 Points - '21 Vinous – *“An absolute delight. Hints of dried pear, spice, chamomile and tangerine oil lift effortlessly. Deceptive in its mid-weight feel, the 2021 is flavorful and full of varietal character.”*



2022 Cabernet Franc, Santa Ynez

‘Top 100 Wines’ -Wine Enthusiast 2021

Sourced from two blocks in the Happy Canyon Vineyard - in the easternmost sub-appellation of the Santa Ynez Valley - from Rock Hollow Vineyard, just west of Los Olivos; and Justin Willett's monopole in Happy Canyon, China Blue. The wine is fermented using native yeast and partial whole clusters. Once dry, we rack the wine to tank before transferring to neutral oak barrels for the winter. Once malo is complete, we transfer to tank prior to bottling in late spring.

93 Points – '21 Vinous – *“Superb. Offers a compelling mix of fruit intensity and energy, all while staying light on its feet. Nothing in particular stands out because the wine’s balance is absolutely impeccable. Bright red-toned fruit, orange peel and a touch of spice linger, I love the energy and vibrancy here.”*