



WINERY STYLE GUIDE/FAQ

- **J. Brix Wines** was originally founded in 2009 as a garage winery, by husband-and-wife team **Jody Brix Towe & Emily Towe**.
- Jody & Emily, San Diego residents who learned the craft of winemaking in California's Central Coast, remain the only winery employees, working with vineyards across Santa Barbara County, San Luis Obispo County, and San Diego County.
- Jody & Emily make the wines together in a shared warehouse facility in Escondido, CA (north San Diego).
- 2016 case production (estimated): 1,500 cases
- All J. Brix wines are made using native-yeast fermentations and neutral vessels, mainly old, neutral French-oak barrels. Nothing is added to the wines except small amounts of sulfur dioxide when necessary, and they are unfinned and unfiltered.

- **Pronunciation:** Jay-Bricks

- **Acceptable print variations** (name must appear with either all initial caps or all lower case):
 - J. Brix Wines
 - J. Brix Wines
 - J. Brix
 - J. Brix
 - j. brix wines

- **Unacceptable print variations** (please do not use any mix of upper and lower case initials; or eliminate the period between J. & Brix):
 - j. Brix
 - J. brix
 - jBrix
 - jBrix
 - jBrix

- The stylized/logo version of the name (a USPTO registered trademark) includes a **degree symbol** (°) between the letters j and brix, as pictured above. This is a graphic representation of the winemaking term "Brix" (also Jody's middle name), in which ripeness levels in grapes are measured in "degrees Brix" or "° Brix."

- **Our winery motto:** ONLY LOVE
 - This phrase may appear in versions of our logo; please inquire to obtain jpeg files.

- **Social media** (Facebook, Twitter, Instagram): @jbrixwine

- Find technical sheets, vineyard details, and much more at jbrix.com.

Questions? Just ask! **Contact:** Emily Towe, emily@jbrix.com