

Brittan Vineyards

2017 BASALT BLOCK PINOT NOIR

Winemaker Robert Brittan, a wine industry veteran with over 45 harvests under his belt, has always had a passion for Pinot noir; a love affair that began in the 80's when he made several vintages under his Britt Hill label with fruit from Carneros. In 2004, Robert decided to leave Stags' Leap Winery in Napa and start a Pinot noir project in the cool climate of the North Willamette Valley.

BLOCK NOTES

The Basalt Block, a seven-acre south-facing bowl at the heart of our hillside vineyard, is planted primarily to Pinot noir selections 777 and Pommard. This part of the vineyard has the most exposure to the ancient, fractured marine basalts that underlie the entire property. Direct interaction between vine roots and base geology produces the truest expression of site: in our case, savory, mineral driven, red fruited wines with pronounced acidity.

VINTAGE NOTES

Akin to the prior three vintages, 2017 provided a consistently warm growing season for the vines at our estate vineyard, resulting in generous (for us) average yields approaching two tons per acre. Springtime flowering and fruit set, while delayed by a cool and wet winter, were even across the blocks and dry conditions at harvest meant little to no pressure from disease. The resulting wines are full bodied yet retain the mineral notes and taut core of acidity that have become the hallmarks of Brittan Vineyards.

TASTING NOTES

With a nose of dark, sweet fruit, fresh fennel, anise, tobacco, breakfast tea, sandalwood and wet stone, the 2017 edition of our Basalt Block Pinot noir is true to form. Notes of dark cherry, blackberry, cola, sweet spice and minerality on the palate lead to a long, bright and crisp finish.

AVA: McMinnville

VINEYARD: Brittan Vineyard

CASES PRODUCED: 343 cases

SELECTIONS: Pommard, 115, 667, 777, Swan

ELEVAGE: 12 months in French oak, 15% new

DATE BOTTLED: December 12, 2018

ALCOHOL: 13.2%

SRP: \$60/ 750 mL

