

Brittan Vineyards

2017 BRUT SPARKLING WINE

A lifelong fan of Champagne, Ellen Brittan has spent considerable time and effort cajoling and convincing her husband, Winemaker Robert Brittan, to produce their own sparkling wine. After 47 years of winemaking, Robert finally agreed to the challenge and produced the first Brittan Vineyards Brut Sparkling Wine from the 2016 vintage, a project that continues to this day.

VINEYARD NOTES

Our 2017 Brut Sparkling Wine is sourced from three outstanding vineyards in three of the Willamette Valley's nested AVAs. The Pommard Pinot noir from Crawford Beck Vineyard in the Eola-Amity Hills AVA and a heritage selection of Chardonnay from Hyland Vineyard in the McMinnville AVA are influenced by the same Van Duzer winds that blow across our estate vineyard. The remaining Dijon Chardonnay from Carabella Vineyard in the Parrett Mountain region of the Chehalem Mountains AVA offers a complementary set of aromas and flavors to complete the blend.

VINTAGE NOTES

Akin to the prior three vintages, 2017 provided a consistently warm growing season in the Willamette Valley, resulting in generous average yields AND high-quality fruit. Springtime flowering and fruit set were relatively even despite being delayed by a cool and wet winter. Dry, moderate conditions at harvest meant excellent flavor development with little to no pressure from disease. The resulting wines are full bodied yet retain lovely mineral notes and a taut core of acidity.

TASTING NOTES

Aromas of tart apple and succulent, brioche-wrapped pear lead to a palate with a subtle hint of richness balanced by crisp acidity. Tension and complex structure contribute to a complete mouthfeel with the perfect level of effervescence. The '17 Brut Sparkling Wine summed up in two words? Elegant decadence.

AVA: Willamette Valley

VINEYARDS: Crawford Beck, Carabella, Hyland

VARIETIES: 55% Pinot noir, 45% Chardonnay

CASES PRODUCED: 50 cases, 24 magnums

DOSAGE: 7.0 g/L

TIRAGE: 26 months

DISGORGED: June 20, 2020

ALCOHOL: 13.2%

SRP: \$70/ 750 mL, \$150/ 1500 ml

