

Brittan Vineyards

2018 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 2018 vintage Brut Sparkling Wine is sourced from two outstanding vineyards in two of the Willamette Valley's nested AVAs. The Dijon Selection 76 Chardonnay from Carabella Vineyard in the Parrett Mountain region of the Chehalem Mountains AVA is a perfect foil and balance to the Pommard Selection Pinot noir from Crawford Beck Vineyard in the Eola-Amity Hills AVA. These two vineyards have been the bedrock of our sparkling wine program since the inaugural 2016 vintage.

VINTAGE NOTES

The 2018 vintage started cool and wet in February and March, which led to a more "normal" budbreak in April. The season quickly accelerated and was warm and dry beginning in May. Summer brought very warm, dry weather through August, which put pressure on the vines and produced fruit of great depth and concentration. We harvested the Chardonnay on September 1 and the Pinot noir on September 13, two weeks earlier than the grapes for our still wines.

TASTING NOTES

The 2018 vintage of our Sparkling Brut starts off with aromas of white flower, white nectarine, candied citron and just a hint of brioche. Flavors of kiwi, green apple, sea spray and a touch of tropical fruit on the full mid-palate lead to a long, crisp finish. Drink now through 2023.

AVA: Willamette Valley

VINEYARDS: Carabella, Crawford Beck

VARIETIES: 52% Chardonnay, 48% Pinot noir

CASES PRODUCED: 50 cases and 24 magnums

DOSAGE: 6.5 g/L

TIRAGE: 25 months

DISGORGED: June 1, 2021

ALCOHOL: 13.2%

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

