

# *Brittan Vineyards*

---

## 2016 “BLOCK R” RED BLEND

Winemaker Robert Brittan developed a love for Rhône varieties during his first visit to the Northern Rhône Valley in the early 1980's. Captivated by the cool climate Syrahs from Cornas and Côte-Rôtie and intrigued by the cool, windy climate in McMinnville, Robert was encouraged to explore how Syrah would express itself on his rugged, exposed hillside.

### **BLOCK NOTES**

Block 23 (nicknamed “Block R” for Robert and Rhône) is a one-third acre parcel on the west side of Cygnus hill. This block, following a suggestion by Robert's daughter Chelsea and inspired by a block Robert revived at Stags' Leap Winery, is head trained and spur pruned and is planted in a 7-by-7 foot grid. This type of gobelet training provides small clusters and small berries, benefitting not just the Syrah but also the massale planted Grenache, Carignan, Viognier and Durif (Petite Sirah).

### **VINTAGE NOTES**

2016 was the third vintage in a row in the Willamette Valley where flowering started earlier than normal, and the weather remained warm throughout the growing season. After a warm summer, the last ten days of the growing season gave us beautiful days in the low 70's, making for an easy and unhurried harvest. The grapes exhibited ripe flavors, but with more restraint and elegance as we get better and better at handling warmer growing conditions.

### **TASTING NOTES**

The 2016 “Block R” exudes the essence of cool climate Syrah with added complexity from the block's mixed varietal plantings. The nose is stunning with black plum, dried herbs, olive tapenade, salt brined black olive and barrel spice. The palate is a mixture of red fruits, wild brambleberry, dried spices and an earthiness from the partial whole-cluster fermentation. The finish is long and slightly rough with youthful tannins. Drink now though 2031.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 22 cases

VARIETIES: Syrah, Viognier, Durif, Grenache, Carignan

ELEVAGE: 15 months in once-filled French oak

DATE BOTTLED: March 15, 2018

ALCOHOL: 12.5%

SRP: \$65/ 750 mL

