

Brittan Vineyards

2019 CYGNUS BLOCK PINOT NOIR

Winemaker Robert Brittan, a wine industry veteran with the experience of over 45 harvests, has always had a passion for Pinot noir; a love affair that began in the 1980'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 northern Willamette Valley.

BLOCK NOTES

The three-acre, east facing Cygnus Block was planted in 2008 to the low-yielding Swan Selection of Pinot noir (the only single-selection block on the property). Unlike the rest of the vineyard, rows here are planted in an east/west orientation giving the block a different exposure to the sun and reducing the influence of the Van Duzer winds, which are channeled through the rows instead of across them. This block's unique aspect, orientation, and selection create fresh, balanced, seamless wines brimming with red fruits.

VINTAGE NOTES

The 2019 vintage was the coolest since 2015: warm during the main part of the growing season but cooling significantly towards harvest. We achieved ripe flavors and fruit maturity without the concentrated sugars and higher alcohols associated with late season heat events. These cooler, longer maturing vintages often give us more finesse in flavor and structure and more complexity in aromatics.

TASTING NOTES

The 2019 Cygnus Block shows typicity of vintage with a concentration of fruit, serious structure, and a youthful exuberance. Aromas of raspberry, red plum, orange blossom and fennel frond lead to a dense mid-palate of red brambles, orange zest and barrel spice, and a silky, savory finish. This wine has tremendous potential and we're excited to watch (and taste!) as it develops. Drink now through 2034.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 136 cases and 18 magnums

SELECTIONS: Swan

ELEVAGE: 15 months in French oak, 28% new

DATE BOTTLED: March 10, 2021

ALCOHOL: 13.3%

SRP: \$60/ 750 mL, \$130/ 1500mL

