

# *Brittan Vineyards*

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## 2020 ESTATE CHARDONNAY

Robert Brittan developed a love for Chardonnay during his tenure as the first winemaker at Far Niente Winery in the early 1980's, a passion that continued to grow during his 16 years at Stags' Leap Winery. In 2004, Robert decided to leave California and start a vineyard project in the cool climate of the northern Willamette Valley, the home of the finest New World Chardonnay grown today.

### **VINEYARD NOTES**

The Brittan Vineyard lies just 12 miles southwest of McMinnville, tucked into the foothills of the Coast Range. The original 18 acres were planted in 2001, but due to the challenging nature of this site and limited topsoil, only eight acres survived. Since 2004 when Robert and Ellen purchased the vineyard, it has been an ongoing rehabilitation project: replanting, retraining, and learning the unique landscape that has become Brittan Vineyard.

### **VINTAGE NOTES**

The 2020 vintage started out cold and wet, contributing to poor fruit set during bloom and reducing our normally low yields by half. The growing season was ideal until mid-September and the arrival of fire events. We feel VERY lucky that our vineyard was sheltered from the impacts of smoke, benefiting from the Van Duzer winds, and being far from the actual fires themselves. As a result of an earlier harvest and lower yields, the 2020's are a lighter expression of our site, yet still carry the complexity and structured characteristics of all Brittan Wines.

### **TASTING NOTES**

Our 2020 Estate Chardonnay has a nose of white peach, lemon, Asian pear and green pineapple alongside nutty, bready aromas and hints of flint, straw and lemongrass. The warm growing season produced a relaxed wine with a textured mouthfeel that opens in the glass with aeration. Drink now through 2027.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 140 cases and 6 magnums

SELECTIONS: 4, 30, 95, 96, 124, 548, 809

ELEVAGE: 10 months in French oak, 25% new

DATE BOTTLED: August 31, 2021

ALCOHOL: 13.2%

SRP: \$50/ 750 mL, \$110/ 1.5 L

