

Brittan Vineyards

2017 “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

Akin to the prior three vintages, 2017 provided a consistently warm growing season for the vines at our estate vineyard, resulting in generous (for us) average yields approaching two tons per acre. Springtime flowering and fruit set, while delayed by a cool and wet winter, were even across the blocks and dry conditions at harvest meant little to no pressure from disease. The resulting wines are full bodied yet retain the mineral notes and taut core of acidity that have become the hallmarks of Brittan Vineyards.

TASTING NOTES

Quite effusive on the nose, with notes blackberry, dark fig and orange zest accented with tobacco, Szechuan peppercorn and menthol. Intense, brambly blue and black fruits on the palate are lifted by spices like cumin and bay leaf. The small inclusion of Viognier in this field blend brings a lovely weight to the midpalate. Enjoy with pork or robust vegetarian fare like a savory mushroom ragout. Drink now through 2037.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 53 cases and 12 magnums

VARIETIES: Syrah, Viognier, Durif, Grenache, Carignan

ELEVAGE: 15 months in once-filled French oak

DATE BOTTLED: March 18, 2019

ALCOHOL: 12.1%

SRP: \$75/ 750 mL, \$160/ 1.5 L

