

Brittan Vineyards

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

2020's cool, wet spring and resulting poor fruit set paved the way for some of the lowest yields in memory. Once the skies cleared, we were on a trajectory not unlike the renowned 2012 vintage: warm and dry with little to no disease pressure and a 'normal' fruit maturity curve. And then the fires started. Thanks to the estate's distance from the source of the fires and the beneficial effects of the Van Duzer winds, our wines have little smoke impact. Atmospheric smoke high above the vineyard blocked some of the sun's typical warm-vintage radiant energy, producing wines that have a leaner mid-palate and are lighter and more red-fruited than our typical offerings.

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

