

# *Brittan Vineyards*

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## 2020 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. 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. This block's unique aspect, orientation, and selection create fresh, balanced, seamless wines brimming with red fruits.

### **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**

This wine opens with dazzling aromas of cherry and red plum accented by violet, pepper and baking spices. The palate continues with pomegranate and cranberry, a hint of citrus, and a well-integrated and complexing hint of toasted oak. Long and spicy on the finish. Enjoy with game bird, rabbit or venison. Drink now through 2035.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 68 cases

SELECTIONS: Swan

ELEVAGE: 15 months in French oak, 27% new

DATE BOTTLED: February 8, 2022

ALCOHOL: 13.2%

SRP: \$65/ 750 mL

