

Brittan Vineyards

2020 ESTATE 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.

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

Aromas of red plum, raspberry, black cherry, cassis and fig jam mingle with licorice, cocoa and dried herbs on the nose. The wine flows across the palate nicely, with hints of sage and a stonelike minerality. This is a structurally pretty wine with well-integrated acidity and a long finish. Enjoy with duck confit pasta or wild salmon. Drink now through 2032.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 189 cases

SELECTIONS: Pommard, 777, 115, 667, Swan

ELEVAGE: 15 months in French oak, 22% new

DATE BOTTLED: February 8, 2022

ALCOHOL: 13.1%

SRP: \$50/ 750 mL

