

# *Brittan Vineyards*

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## 2020 BASALT 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 Basalt Block, a seven-acre south-facing bowl at the heart of our hillside vineyard, is planted primarily to Pinot noir selections 777 and Pommard. This part of the vineyard has the most exposure to the ancient, fractured marine basalts that underlie the entire property. Direct interaction between vine roots and base geology produces the truest expression of site: in our case, savory, mineral-driven, red-fruited wines with pronounced acidity.

### **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**

The 2020 Basalt Block Pinot Noir offers complex and intriguing aromas of dark fruit, black cherry, black plum and a hint of sage. On the palate, the red-fruited core is accented with a savory mid palate and uplifted by the wine's firm acid backbone and balanced oak profile. Enjoy with mushroom risotto or rack of lamb with a mustard/herb crust. Drink now through 2030.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 68 cases

SELECTIONS: 777, 667, Pommard

ELEVAGE: 15 months in French oak, 28% new

DATE BOTTLED: February 8, 2022

ALCOHOL: 13.2%

SRP: \$65/ 750 mL

