

# *Brittan Vineyards*

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## 2020 HERITAGE 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 3.5 acre Heritage Block, situated on the small southeast facing ridge above Gestalt, is planted to the Calera, Mt. Eden, Swan, Pommard and Wädenswil selections of Pinot noir, the 'heritage' selections of California and Oregon. Shallow volcanic soils sit atop ancient basalts and, at higher elevations, a thin layer of compacted marine sediments. The vines are more protected from the Van Duzer winds than Basalt and should enjoy additional hours of ripening as well. While still early in the block's evolution, we expect profound, generous wines full of rich, dark fruit.

### **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 Heritage Block Pinot Noir is a rich and voluptuous wine with aromas of Amarena cherry, black currant and a faint flintiness. On the palate, the wine is intensely fruited with a mid-palate bursting with ripe blackberry and plum. Pair with fennel sausage pizza, barbecue or crown roast of pork with cherry sauce. Drink now through 2030.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 69 cases

SELECTIONS: Calera, Mt. Eden, Swan, Pommard, Wädenswil

ELEVAGE: 15 months in French oak, 30% new

DATE BOTTLED: February 8, 2022

ALCOHOL: 13.3%

SRP: \$65/ 750 mL

