

## 2021 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**

The 2021 vintage, despite some challenges, produced wines with intensity and richness. A mild winter was followed by a warm and dry spring. Summer brought warm temperatures with occasional heat spikes, including the June heat dome that caused some stress in the vineyard. Yields were significantly lower than normal, particularly in the Chardonnay blocks where we harvested less than one ton per acre. Harvest began on September 17 and continued into early October, resulting in wines with good balance and acidity.

## **TASTING NOTES**

Our 2021 Estate Chardonnay offers a complex bouquet of Meyer lemon, sweet lemon curd and white flowers, complemented by notes of sage, honeysuckle and nutmeg. On the palate, flavors of juicy citrus and white tea are layered with a subtle hint of spice, leading to a rich, creamy mouthfeel and a refreshing, lingering finish. Pair this wine with crab pasta or creamy cheese. Drink now through 2031.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 205 cases and 66 magnums

SELECTIONS: 4, 30, 95, 96, 124, 548, 809

ELEVAGE: 10 months in French oak, 28% new

DATE BOTTLED: August 24, 2022

ALCOHOL: 13.0%

SRP: \$50/750 mL, \$110/1.5 L

