

# *Brittan Vineyards*

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## 2021 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

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, with some blocks producing 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 Pinot Noir entices with aromas of juicy fruit, pomegranate, pie cherry and warm spice. On the palate, sweet baking spices, blackberry seed and brambly flavors mingle with silky tannins and balanced acidity, leading to a long and satisfying finish. Pairs well with salmon, pork tenderloin with berry sauce or Eggplant Parmigiana. Drink now though 2038.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 245 cases and 48 magnums

SELECTIONS: Pommard, 777, Swan

ELEVAGE: 10 months in French oak, 23% new

DATE BOTTLED: September 20, 2022

ALCOHOL: 13.0%

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

