

Brittan Vineyards

2017 “THE PUNCHEON” 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.

NOTES ON “THE PUNCHEON”

Each vintage, Robert Brittan ferments small lots of Pinot noir from each of our single blocks in open-top “puncheons,” custom-built 500L French oak barrels standing on end with one of their heads removed. The final cuvée is meticulously assembled from these lots, producing a complex and intriguing wine of great depth, complexity and longevity.

VINTAGE NOTES

Akin to the prior three vintages, 2017 provided a consistently warm growing season for the vines at our estate vineyard, resulting in generous (for us) average yields approaching two tons per acre. Springtime flowering and fruit set, while delayed by a cool and wet winter, were even across the blocks and dry conditions at harvest meant little to no pressure from disease. The resulting wines are full bodied yet retain the mineral notes and taut core of acidity that have become the hallmarks of Brittan Vineyards.

TASTING NOTES

Our 2017 “The Puncheon” is really hitting a sweet spot, with a cozy, silky texture, fresh acidity and integrated phenolics. Red currant and lingonberry aromas are balanced with savory herbs and black tea while a hint of spice commingles with crisp red fruit on the layered palate. The finish is long, rich and savory. Enjoy with braised rabbit or pork tenderloin with cherry sauce. Drink now though 2033.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 39 cases and 12 magnums

SELECTION: Pommard, Swan

ELEVAGE: 12 months in once-filled French oak

DATE BOTTLED: December 12, 2018

ALCOHOL: 13.5%

SRP: \$75/ 750 mL, \$160/ 1500mL

