

2020 GESTALT 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 Gestalt Block, a two-acre parcel planted primarily to Pinot noir selection 115, occupies the southwest flank of our hillside. The vines here are planted in shallow topsoil underpinned by a young, dense layer of intrusion basalt, and yield less than one ton of fruit per acre. The small, thick-skinned berries (a product of the Van Duzer winds) produce wines with a dark fruit core and pronounced phenolic intensity that showcase the essence of the vintage.

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

Our 2020 Gestalt Block Pinot Noir showcases black currant, spice, sage and slate with lovely, uplifted acidity and freshness. The inclusion of some puncheon-fermented whole clusters provides a firm structural backbone. Enjoy with grilled portobellos with balsamic reduction, or perhaps a juicy mushroom and Swiss burger. Drink now though 2030.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 70 cases

SELECTION: 115

ELEVAGE: 15 months in French oak, 30% new

DATE BOTTLED: February 8, 2022

ALCOHOL: 13.0% SRP: \$65/750 mL

