

Brittan Vineyards

2022 ESTATE PINOT NOIR

Winemaker Robert Brittan, a wine industry veteran with the experience of over 50 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

2022 was a challenging but ultimately rewarding vintage. A cool, wet spring and late bud break left the Willamette Valley vulnerable to frost events in April. Our site is a little later than most, so our buds were just beginning to push when the frost hit. Our Pinot noir and Syrah blocks, while not unscathed by the frost, fared much better than the lower elevation Chardonnay blocks. Late season sun, warmth, and a particularly long rain-free spell in October allowed the grapes to finish ripening; an ideal end to the growing season.

TASTING NOTES

The 2022 Estate Pinot Noir opens with raspberry, blackberry and black current on the nose, accented by dried, savory herbs and barrel spice. Dark fruit, tobacco, brambles, fennel and five-spice on the palate lead to a long and complex finish. Pair this wine with pork loin with roasted fennel, or perhaps ossobuco. Drink now through 2037.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 525 cases and 24 magnums

SELECTIONS: Pommard, 777, heritage blend, Swan, 115

ELEVAGE: 12 months in French oak, 27% new

DATE BOTTLED: December 13, 2023

ALCOHOL: 12.8%

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

