

# *Brittan Vineyards*

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## 2021 BASALT BLOCK 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.

### **BLOCK NOTES**

The Basalt Block, a seven-acre south-facing bowl at the heart of our hillside vineyard, is planted primarily to Pinot noir selections 777 and Pommard. This part of the vineyard has the most exposure to the ancient, fractured marine basalts that underlie the entire property. Direct interaction between vine roots and base geology produces the truest expression of site: in our case, savory, mineral-driven, red-fruited wines with pronounced acidity.

### **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**

The 2021 vintage is a perfect representation of the Basalt Block. The wine possesses an intriguing balance of dark and light characteristics, dark plum, black tea, white raspberry and lilac. Typical savory notes and phenolic complexity are present at the outset and continue through to the long finish, not unlike biting into plum skin. Drink now through 2036.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 98 cases and 36 magnums

SELECTIONS: 777, 667

ELEVAGE: 10 months in French oak, 25% new

DATE BOTTLED: September 20, 2022

ALCOHOL: 13.2%

SRP: \$65/ 750 mL, \$140/ 1.5 L

