

# *Brittan Vineyards*

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## 2021 HERITAGE 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 3.5 acre Heritage Block, situated on the small southeast facing ridge above Gestalt, is planted to the Calera, Mt. Eden, Swan, Pommard and Wädenswil selections of Pinot noir, the 'heritage' selections of California and Oregon. Shallow volcanic soils sit atop ancient basalts and, at higher elevations, a thin layer of compacted marine sediments. The vines are more protected from the Van Duzer winds than Basalt and should enjoy additional hours of ripening as well. While still early in the block's evolution, we expect profound, generous wines full of rich, dark fruit.

### **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 nose of the 2021 Heritage Block is full of big dark and red fruits, including black cherry and cassis. There's nice richness here, with the typical tobacco and sage muted on the nose but present on the palate. Bramble, spice and rosemary augment the delightful tension on the palate. Drink now through 2036.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 106 cases and 36 magnums

SELECTIONS: Calera, Mt. Eden, Swan, Pommard, Wädenswil

ELEVAGE: 10 months in French oak, 30% new

DATE BOTTLED: September 20, 2022

ALCOHOL: 12.8%

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

