

Brittan Vineyards

2013 BASALT BLOCK PINOT NOIR

Winemaker Robert Brittan, a wine industry veteran with over 40 harvest under his belt, has always had a passion for Pinot noir; a love affair that began in the 80'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 North Willamette Valley.

VINEYARD NOTES

The Brittan Vineyard lies just 12 miles southwest of McMinnville, tucked into the foothills of the Coastal 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. The Basalt Block Pinot noir comes from the parts of the vineyard that have the heaviest concentration of broken sub-marine basalts, resulting in low yielding vines that produce intensely flavored wine.

VINTAGE NOTES

The 2013 vintage in the Willamette Valley was warm and dry throughout the summer, then cooled off dramatically in September before the heavy rains at harvest. The fruit for the Basalt block was harvested on September 26th and 27th. Yields for the Basalt Block were 1.75 tons per acre.

TASTING NOTES

In Basalt Block fashion, the 2013 vintage reveals a black fruit profile: black cherry, black raspberry and licorice. It slides onto the palate with rich tones of blackberry compote and cassis complimented by lavender, bergamot and black pepper. The layers of complexity, savoriness, and strong midpalate provide the backbone for the wine and create a long, lingering, elegant finish.

AVA: McMinnville

VINEYARD: Brittan Vineyard

CASES PRODUCED: 1326 cases

SELECTIONS: Pommard, 115, 667, 777, Swan

ELEVAGE: 12 months, 25% new French oak

DATE BOTTLED: December 2014

ALCOHOL: 13.2%

SRP: \$48/750 mL

