

# *Brittan Vineyards*

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## 2014 CHARDONNAY

Robert Brittan developed a love for Chardonnay during his tenure as winemaker at Far Niente and St. Andrews in Napa in the early to mid-1980's, prior to moving to Stags' Leap Winery in 1988. In 2004, Robert decided to leave Stags' Leap and start a vineyard project in the cool climate of the North Willamette Valley. He and his wife Ellen purchased a 128-acre parcel Southwest of McMinnville. Robert selected this mountain site for its rugged, broken basalt, glacial deposits and volcanic soils on the edge of the Coastal Range in the McMinnville AVA, convinced that from this site he would be able to make wines that speak of this unique place. In spring of 2013, four acres of Chardonnay were added to the existing plantings of Pinot Noir and Syrah.

### VINTAGE NOTES

Winter in 2014 was non-existent, resulting in an earlier than normal bud break. Ideal conditions during bloom led to a large fruit set for the Willamette Valley. It is quite rare to have a vintage with both quality and quantity, but 2014 turned out to be just that, with the weather cooperating throughout the season leading to an early harvest. The resulting wines are seductive and rich while retaining the restraint and buoyancy of great winemaking in a great vintage.

### VINEYARD NOTES

While we wait for our estate Chardonnay vines to become mature, we work with several growers in various sub-AVAs within the Willamette Valley; each site brings their own characteristics to the final blend: Fairsing Vineyard (Yamhill-Carlton AVA), Hyland Vineyard (McMinnville AVA), and Anderson Family and Thistle Vineyards (Dundee Hills AVA.)

### TASTING NOTES

The 2014 Chardonnay is rich and expressive while still retaining subtlety and elegance. The nose is heady with notes of Meyer lemon curd and orange blossom, backed by hints of exotic cardamom, white pepper and vanilla. The palate is soft and round with pear and white peach, balanced by a refreshing, vibrant finish.

AVA: Willamette Valley

VINEYARDS: Fairsing, Hyland, Anderson, Thistle

CASES PRODUCED: 394 cases

SELECTIONS: UCD 4, Dijon 76, 95, 96

ELEVAGE: 8 months, 35% new French oak

DATE BOTTLED: August 2015

ALCOHOL: 14.2%

SRP: \$42/750 mL

