

Brittan Vineyards

WILLAMETTE VALLEY

2006 Willamette Valley Pinot Noir “Basalt Block”

This is the inaugural release of the Brittan Vineyards wines by Veteran Winemaker Robert Brittan, who has been making wine for over thirty years, most recently at Stags’ Leap Winery in Napa, where he served as General Manager and Winemaker for sixteen years. Brittan 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. When Stags’ Leap was sold to Beringer, he was forced to abandon his own label, and has been looking forward to the day when he could make his own wines once again.

In 2004, Brittan left Stags’ Leap and after a long search, purchased a 128-acre parcel Southwest of McMinnville. He 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.

The 2006 vintage in the Willamette Valley was consistently warm and dry, resulting in rich, ripe flavors that speak of black cherry, and plums, with hints of sweet spice. The Basalt block comes from the parts of the vineyard that have the heaviest concentration of broken basalt, resulting in low yielding vines that produce intense flavors and layers of complexity.

The Pinot Noir for the Basalt Block consists predominantly of the Pommard selection, blended with clones 777 and 115, planted on Riparia Gloire and 101-14 rootstocks. The fruit for the 2006 vintage was picked in early October and allowed to cold soak for five days before fermentation began. After fermentation, the wine was aged in French Oak barrels, approximately 35% new. The wine went through malo-lactic fermentation in barrel and was aged for 10 months prior to bottling in August 2007.

Production: 600 cases
Bottled: August 2007

