

Brittan Vineyards

intention, execution, vigilance

SPRING 2017 RELEASE NEWSLETTER
VOLUME 2 ISSUE 1



Emily Terrell (assistant winemaker), Tresider Burns (associate winemaker) & Robert Brittan taste through tanks.

“This time of year, we are straddling time periods. We are reflecting on the past vintage while anticipating that which is coming, while always striving for balance.”

- Robert Brittan

A WET START TO 2017

Mother Nature has been rather heavy handed with the amount of true winter weather we have been receiving in the Willamette Valley since the end of October. Rain, snow flurries, freezing rain and freezing temperatures (over 35 inches of precipitation thus far this season!) have us properly water logged, especially our intrepid vineyard crew. The few days the sun actually peeks through the clouds provides much needed relief and vitamin D, and you can generally find all of the staff enjoying a brisk lunch outside on these rare days.

As the spring blooms start perking up, we begin to assess how the coming vintage will shake out. Dr. Greg Jones of Southern Oregon University is our industry's go-to guy for this kind of information. At his talk at the latest Oregon Wine Symposium (two days packed with seminars, workshops and of course, wine!) he predicted that 2017 will be cooler than 2015 and 2016, globally. If you are a 2010 or 2011 fan, don't get too excited; by cooler, he predicts temperatures closer to that of 2012 and 2013.

Our doused vineyard crew has just completed pruning the vineyard and will begin to pull brush over the next couple weeks. With pruning, we are setting up the coming vintage. We are striving for vine balance in what appears will be a cool, wet vintage after a hot vintage. This cooler winter and spring weather means that the ground temperatures are low. It is tentatively looking like a mid-April budbreak and therefore, a later harvest. Our cellar crew can certainly breathe a sigh of relief that a repeat of the 2016 harvest, which found us bottling wines while simultaneously pressing fruit, is not likely to be in the cards.

But like most in the Willamette Valley, we prepare as best we can and learn to roll with what Mother Nature will throw our way, ready to take on her challenge. Here's to the beginning of the 2017 vintage.

ENCYCLOPEDIA “BRITTAN”ICA

The crew here at Brittan and Winderlea all have the commonality of curiosity. We ask questions and engage and can easily slip into a rather “geeky” conversation, as those of you who have tasted here at the winery have experienced. This summer, we are pleased to invite you to get geeky with us as we offer three in-depth seminars and tastings. Each seminar will be held on the third Friday of the month starting at 10 am. See the Save the Date section for dates and descriptions.

For those Assemblage members who live elsewhere, when you are in town, don't be a stranger. If you are in town, give us a heads up and we'd love to set something special up for you.



SPRING RELEASE WINES

2014 BRITTAN VINEYARDS CYGNUS BLOCK PINOT NOIR

TASTING NOTES

The 2014 Cygnus Block Pinot noir showcases delicate notes of violet pastille and open rose, alongside cracked pepper, rye and anise. The rich palate rolls with bright cranberry and pie cherry, woven with dark tones of blueberry, earthy beet and iron.

AVA: McMinnville
VINEYARDS: Brittan Vineyard
SELECTIONS: Swan
ELEVAGE: 12 months, 35% new French oak
ALCOHOL: 13.5%
DATE BOTTLED: December 2015
CASES PRODUCED: 150 cases

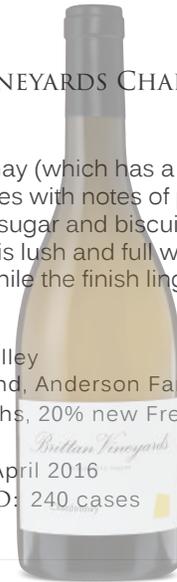


2015 BRITTAN VINEYARDS CHARDONNAY

TASTING NOTES

The 2015 Chardonnay (which has a bit of the Estate fruit for the first time!) dances with notes of pear blossom and honeysuckle, spun sugar and biscuits with clover honey. The entry on the palate is lush and full with blood orange and vibrant kumquat, while the finish lingers with exotic ceylon tea and chalk.

AVA: Willamette Valley
VINEYARDS: Hyland, Anderson Family, Brittan
ELEVAGE: 10 months, 20% new French oak
ALCOHOL: 13.9%
DATE BOTTLED: April 2016
CASES PRODUCED: 240 cases

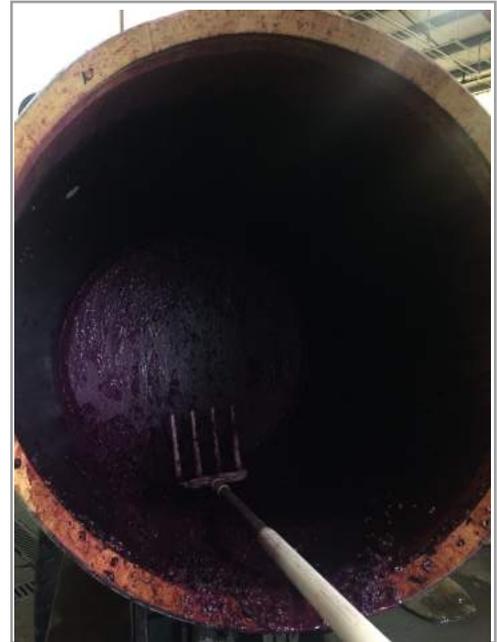


FROM THE CELLAR

Many of you are familiar with our limited production 2011 Pinot Noir. Since that vintage, our love of using puncheons has grown. The use in the cellar is two fold: the extraction from the wood is more round, and through puncheons we are able to test out ideas. On a small scale we can see what works and what does not and apply it to next year's harvest.

Through these 120-liter French-oak barrels (that require the same amount of work as our five-ton ferments for significantly less fruit) we have begun experimenting with clones and whole cluster ferments. During the 2016 vintage, we had about a dozen different puncheon ferments going on at once. These were pushed out into the sun each day in order to warm up, lovingly punched down by hand, twice a day and brought back into the winery in the evening.

We've started tasting through these lots, and we can assure you that all of this attention was well worth it! -Robert gets a certain gleam in his eye while tasting (especially the Cygnus lot which has 35% whole cluster) so stay tuned... Blending of the 2016s begins after harvest 2017.



Last of puncheons to be dug out. November 4, 2016.

CURRENT RELEASE WINES

▲ 2014 CHARDONNAY	\$42	CLUB PRICE	\$35.70
MAGNUM	\$95	CLUB PRICE	\$80.75
▲ 2013 BASALT BLOCK	\$48	CLUB PRICE	\$40.80
MAGNUM	\$110	CLUB PRICE	\$93.50
▲ 2014 GESTALT BLOCK	\$60	CLUB PRICE	\$51
MAGNUM	\$125	CLUB PRICE	\$106.25

We also have a few selections from the library that are available on a limited basis. Should you like to purchase any, please contact Cat Kaczynski at cat@brittanvineyards.com or call 971.241.8228.

SAVE THE DATES

Pre-Memorial Chardonnay Release
MAY 20TH

Seminar Series No. 1: The Bold and the Beautiful
JUNE 16TH

Seminar Series No. 2: Wrestle with the Vessel
JULY 21ST

Seminar Series No. 3: Into the Woods
AUGUST 18TH