

Brittan Vineyards

2014 CYGNUS BLOCK PINOT NOIR

Winemaker Robert Brittan, a wine industry veteran with over 40 harvests 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. 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 Brittan purchased the vineyard, it has been an ongoing rehabilitation project: replanting, retraining, and learning the unique landscape that has become Brittan Vineyard. The three acre, southeast facing Cygnus Block was planted in 2008 to Swan selection, a selection of Pinot noir they believe was brought in from Burgundy around the 1800s, and planted in California.

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. Luckily, the weather during the season cooperated and the vines could handle a slightly larger crop load, which for the Brittan Vineyard, meant about two tons per acre. The mornings were quick to heat up and the nights slow to cool down. It is quite rare to have a vintage with both quality and quantity, but 2014 turned out to be exactly that. These rich wines show the finesse, restraint and buoyancy of great winemaking in a great year.

TASTING NOTES

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

AVA: McMinnville

VINEYARD: Brittan Vineyard

CASES PRODUCED: 150 cases

SELECTIONS: Swan

ELEVAGE: 12 months, 35% new French oak

DATE BOTTLED: December 2015

ALCOHOL: 13.5%

SRP: \$65/750 mL

