

Brittan Vineyards

2015 CHARDONNAY

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

This is the first vintage of our Chardonnay to contain a significant portion of fruit from our estate vineyard. To round out this cuvee we added two additional vineyards sited within the Willamette Valley; each site brings their own characteristics to the final blend. Hyland Vineyard (McMinnville AVA) is high in elevation with own rooted, 37 year-old vines. The blend is rounded out with Anderson Family in the Dundee Hills AVA.

VINTAGE NOTES

2015 started out moderate, then showed some heat in mid-summer, followed by a relatively cooler fall. This allowed for good fruit maturity without high alcohol, resulting in wines that are elegant and nuanced. They are sure to gratify the palate now, as well as in the years to come.

TASTING NOTES

The 2015 Chardonnay 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

VINEYARD: Brittan, Hyland & Anderson Family

CASES PRODUCED: 240 cases

SELECTIONS: 4, 76, 95, 96

ELEVAGE: 8 months, 20% new French oak

DATE BOTTLED: August 2016

ALCOHOL: 13.9%

SRP: \$42/ 750 mL

