

Brittan Vineyards

2014 CHARDONNAY

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. They are sure to gratify the palate now as well as in the years to come.

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) at 750 feet is a higher elevation site, resulting in slow ripening and fruit with freshness. Hyland Vineyard (McMinnville AVA) is also high in elevation with own rooted, 37 year-old vines. The blend is rounded out with Anderson Family and Thistle Vineyards, both of which are in the 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%

