



Brittan Vineyards

WILLAMETTE VALLEY

2013 “Gestalt Block” Pinot Noir Willamette Valley - McMinnville AVA

This is the eighth vintage of Brittan Vineyards Pinot Noir by Winemaker Robert Brittan, a wine industry veteran with over 40 harvests under his belt. Robert has always had a passion for Pinot Noir; a love affair that began in the 80’s when he made several vintages under his own 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. After a long search, he and his wife Ellen purchased a 128-acre parcel Southwest of McMinnville. Robert 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 Gestalt Block Pinot Noir comes from the southwest-facing and most exposed blocks in the vineyard; with very shallow, volcanic topsoils covering young, dense flow basalts, resulting in a wine that will always be transparent to its vintage and its unique site. The 2013 vintage in the Willamette Valley was warm and dry during the summer, then cooled off dramatically in September before the heavy rains at harvest. In 2013 yields from the Gestalt Block were just under one ton per acre. The 2013 Gestalt Pinot Noir is focused with intense notes of black plum flesh, orange zest, wet stone, tobacco leaf, fresh rosemary, dried mushroom and violets. On the palate the penetrating fruit core consists of juicy blackberry, plum, cassis and dried herbs de Provence, and held together with sweet oak spice. As always, the Gestalt Block Pinot Noir displays a powerful core that travels across the palate showing multiple layers of complexity, and fine tannins carried nicely to the finish.

The Pinot Noir for the Gestalt Block consists predominantly of clonal selections 115, 667, 777 and Swan on 101-14 and 4453 rootstocks. These southwestern facing blocks stare down the arriving storms from the Pacific as they travel through the Van Duzer corridor. The fruit for the 2012 vintage was picked in mid-October and allowed to cold soak for four days before fermentation began. After fermentation, the wine was aged in French Oak barrels, approximately 46% new. The wine went through malo-lactic fermentation in barrel and was barrel-aged for 12 months prior to bottling.

Production: 235 cases

Bottled: December 2014