

# *Brittan Vineyards*

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## 2017 ESTATE SYRAH

Winemaker Robert Brittan developed a love for Rhône varieties during his first visit to the Northern Rhône Valley in the early 1980's. Captivated by the cool climate Syrahs from Cornas and Côte-Rôtie and intrigued by the cool, windy climate in McMinnville, Robert was encouraged to explore how Syrah would express itself on his rugged, exposed hillside.

### **VINEYARD NOTES**

The Brittan Estate Vineyard lies just 12 miles southwest of McMinnville, tucked into the foothills of the Coast 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 purchased the vineyard, it has been an ongoing rehabilitation project, including the replanting of the Pinot Meunier blocks to Syrah in 2005. There are now two and a half acres of Syrah on site.

### **VINTAGE NOTES**

Akin to the prior three vintages, 2017 provided a consistently warm growing season for the vines at our estate vineyard, resulting in generous (for us) average yields approaching two tons per acre. Springtime flowering and fruit set, while delayed by a cool and wet winter, were even across the blocks and dry conditions at harvest meant little to no pressure from disease. The resulting wines are full bodied yet retain the mineral notes and taut core of acidity that have become the hallmarks of Brittan Vineyards.

### **TASTING NOTES**

Our 2017 Estate Syrah is a little more relaxed and easy-going than prior vintages. Pretty and light on its feet, it presents aromas of red roses, black fruits, blueberries and hints of tobacco and tomato leaf. A palate of cherry, baking spices, black pepper, a hint of tar and a chalky minerality lead to a long and mouthwatering finish. Drink now through 2032.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 179 cases and 12 magnums

SELECTIONS: 174, 470 and 870

ELEVAGE: 15 months in French oak, 18% new

DATE BOTTLED: March 18, 2019

ALCOHOL: 12.1%

SRP: \$50/ 750 mL, \$110/ 1500mL

