

## 2018 CYGNUS BLOCK PINOT NOIR

Winemaker Robert Brittan, a wine industry veteran with the experience of over 45 harvests, has always had a passion for Pinot noir; a love affair that began in the 1980'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 northern Willamette Valley.

## **BLOCK NOTES**

The three-acre, east facing Cygnus Block was planted in 2008 to the low-yielding Swan Selection of Pinot noir (the only single-selection block on the property). Unlike the rest of the vineyard, rows here are planted in an east/west orientation giving the block a different exposure to the sun and reducing the influence of the Van Duzer winds, which are channeled through the rows instead of across them. This block's unique aspect, orientation, and selection create fresh, balanced, seamless wines brimming with red fruits.

## **VINTAGE NOTES**

The 2018 vintage started cool and wet in February and March, which led to a more "normal" budbreak in April. The season quickly accelerated and was warm and dry beginning in May. Summer brought very warm, dry weather through August, which put pressure on the vines and produced fruit of great depth and concentration. September was dry but more moderate and allowed the fruit to reach full maturity by the end of the month.

## **TASTING NOTES**

Always brimming with sweet red fruits, the Cygnus shows red plum, red cherry and even a hint of strawberry in the 2018 vintage. The ample fruit is supported by a judicious use of oak, lending just a hint of vanilla and baking spices to the nose. As with all our Cygnus Block Pinots, the 2018 expresses a wonderful clarity of fruit and site.

AVA: McMinnville

VINEYARD: Brittan Estate Vineyard

CASES PRODUCED: 234 cases and 25 magnums

SELECTIONS: Swan

ELEVAGE: 12 months in French oak, 25% new

DATE BOTTLED: December 11, 2019

ALCOHOL: 14.1%

SRP: \$60/750 mL, \$130/1.5 L

