

2015 WILLAMETTE VALLEY CHARDONNAY



The 2015 vintage marked another extraordinary growing season. Warm weather prevailed throughout the entire season, resulting in concentrated and balanced fruit. With the warmer temperatures, we harvested our white grapes much earlier than in previous years as a means to maintain freshness and vibrancy.

Our "Willamette Valley" Chardonnay is released every spring, and captures the pristine and elegant characteristics of Chardonnay. This wine is a barrel selection, whereby the barrels are chosen according to their expression of fresh primary fruit characteristics. We source the grapes from our Estate vineyard and the Havlin Vineyard, both of which are strongly influenced by the cold Van Duzer winds which help retain natural acidity and bring focus to the wines.

Tasting Notes

Pale yellow quartz in color. Pear and honey notes combine with cream and spice. A touch of nutmeg and gingersnap make this Chardonnay rich and complex, yet fresh and inviting at the same time. The palate is smooth and mouthfilling, while also showing the perfect amount of acidity to make this wine sing.

- Rachel Rose, Winemaker

Vineyard

- 50% Bryn Mawr Vineyards Eola-Amity Hills AVA
- 50% Havlin Vineyards Willamette Valley AVA
- Chardonnay clones: 76, 95, 96.

Winemaking

- 320 cases produced
- Fermented in neutral and 1 year old French oak barrels
- Native and mixed yeast cultures
- Sur lee aged for 5 months
- Alcohol: 12.7%
- T.A.: 6.1 g/L
- pH: 3.2
- R.S. = 1.5 g/L
- Nearly complete MLF
- Malic: 0.13 g/L

Cellaring

Drinkability: 2-6 years post vintage (2017-2021).

BRYN MAWR VINEYARDS

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