

BRYN MAWR VINEYARDS

2023 · ESTATE RIESLING

EOLA - AMITY HILLS · WILLAMETTE VALLEY · OREGON



ABOUT US

Bryn Mawr, a Welsh name that loosely translates to “big hill” or “high hill,” stands perched atop the Western crest of the breezy Eola-Amity Hills AVA. Our farming is centered on organic and regenerative practices, following LIVE Certified sustainable standards to foster biodiversity and healthy ecosystems amongst the rocky volcanic slopes of our estate vineyard. In winemaking, we value adaptability and calculated risk, limiting the use of oak and sulfur to showcase the transparent character of our vines. We continuously seek to harmonize time-honored traditions with playful innovations by crafting extraordinary and forward-thinking wines.

WINE

We planted less than an acre of Riesling on our estate in 2012, anticipating a pleasantly dry and austere expression of this esteemed varietal from its modest plot. However, what transpired was nothing short of a revelation. Our Estate Riesling emerged as a delightfully expressive wine that balances floral and perfumed aromatics with razor-sharp, focused acidity that demands just a hint of residual sugar to provide balance. So impressed were we that we expanded plantings in 2019 and even grafted a section of Pinot Noir to Riesling in 2021, fully embracing our estate’s potential to give us brilliant white wines. We vinify and age this wine sur-lie in a variety of neutral vessels to craft a fresh and transparent wine with a hint of texture.

VINTAGE

The 2023 vintage certainly kept us on our toes. Though a frigid early spring caused delayed budbreak, record-breaking temperatures through May created the shortest phenological intervals ever seen in the Willamette Valley. Sporadic rains in June and rare thunderstorms in August kept the vines hydrated, but the rapid pace of the vintage continued unabated. Harvest came in all at once like an unstoppable tidal wave, giving our crews the busiest September we’ve ever had. Despite its rapid and unpredictable nature, meticulous yield management and adept winemaking yielded a diverse array of aromatic and well-balanced wines.

VINEYARDS

Bryn Mawr Vineyard · Eola-Amity Hills AVA · Willamette Valley · Oregon
SOIL: Volcanic - Ritner & Nekia · ELEVATION: 750 Ft.

WINEMAKER’S IMPRESSIONS

Honeysuckle — Thyme Leaf — Ginger

WINEMAKING

CASE PRODUCTION: ≈200

FERMENTATION: Native and cultured yeast

AGING: Fermented and sur lie aged in neutral vessels for 5 months.

ABV: 12.1% · IRF: < 0.7 - Dry · RS: 5.7 g/L · TA: 8.2 g/L



Bottle Wt:

450g

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