

# 2015 ROSÉ OF PINOT NOIR

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*Our rosé is made from 100% Pinot Noir utilizing the ‘rosé intentional’ method. This deliberate, labor intensive, and more costly method of winemaking is considered the most refined way of making rosé.*

*It begins in the vineyard, where the grapes are grown and harvested with the sole intention of becoming rosé wine. This entails picking early to keep alcohol levels moderate and retain natural acidity. In the winery, the fruit is destemmed to avoid green characteristics from developing during the 2 days of ‘skin-contact’ (the time during which whole berries and juices macerate together), a step that imparts flavor, color, and aroma into the juice. After the maceration period the fruit is pressed, yielding a structurally textured and vibrant juice. This juice is then placed into neutral French oak barrels where it undergoes fermentation and aging on lees to add depth and complexity. In 2015 we included a proportion of free run juice from our Estate grown Pinot Noir.*

*This is in stark contrast to many rosé wines, which typically are a byproduct of the red winemaking process. These rosés are made by simply drawing off juice from an early stage red wine ferment--that is to say, no grapes are ever designated, harvested, or pressed solely for the purpose of making rosé. Our method of making rosé is very ‘intentional’ indeed, and we hope you enjoy it as much as we enjoy making it!*

## Tasting Notes

Strawberry pink in color. Clean and light on the nose, with notes of raspberry and orange peel. The palate starts round and mouthfilling with a bit of sweetness, then sashays into a crisp and snappy finish.

## Vineyard

- 50% Bryn Mawr Vineyards  
Eola-Amity Hills AVA
- 50% Havlin Vineyards  
Willamette Valley AVA
- Clones:  
Pommard & Wädenswil

## Winemaking

- 269 cases produced
- 80% Neutral Oak:  
2 days of skin contact
- 20% stainless steel:  
Free run juice
- 5 month élevage on lees
- Alcohol: 13.6%
- T.A.: 6.4 g/L
- pH: 3.17
- R.S. = 3.6 g/L
- Partial MLF
- Malic: 0.39 g/L

## Cellaring

Drinkability: 1 - 3 years  
post vintage (2016 - 2018).  
This rosé is intended to be  
consumed upon release.

## BRYN MAWR VINEYARDS

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