

BRYN MAWR

VINEYARDS

2023 · PINOT NOIR ROSÉ

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

Crafted with a “rosé intentional” mindset, our Rosé of Pinot Noir begins in the vineyard with a dedicated lot of the 777 clone. Meticulous cropping and early handpicking ensure concentrated and fresh grapes. Upon arrival at the winery, the fruit is destemmed and undergoes an extended cold soak on the skins for up to four days, a prolonged maceration that enhances color, flavor, and aromatic intensity. The berries are then gently pressed into neutral French oak barrels for fermentation and aging on the lees, building body and complexity. The end result of these many efforts is a varietal-driven, layered, and refreshing Rosé of Pinot Noir with mouthwatering acidity and ample 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

Fender’s Rest Vineyard · Van Duzer Corridor AVA · Willamette Valley · Oregon
SOIL: Marine Sedimentary - Willakenzie · ELEVATION: 325 Ft.

WINEMAKER’S IMPRESSIONS

Guava — Wild Strawberry — Magnolia

WINEMAKING

CASE PRODUCTION: 500

FERMENTATION: Native and cultured yeast

AGING: Fermented and sur lie aged in neutral barrels and a touch of stainless steel for 5 months.

ABV: 13.3% · IRF: < 0.1 - Dry · RS: 0.2 g/L · TA: 5.7 g/L



Bottle Wt:

450g

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