

# 2021 PINOT NOIR KRISTA'S BLOCK

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EOLA - AMITY HILLS  
WILLAMETTE VALLEY · OREGON



**K**rista's Block is one part of a wine duo that always stirs up some sibling rivalry. The two wines are named Jeffrey's Block and Krista's Block, and they show how a small change in location (a mere 500 ft) can completely change the outcome of a wine. Jeffrey's Block is our oldest block and is named after owners Jon & Kathy Lauer's oldest son; whereas Krista's Block is named after the family's only red-headed daughter. Both blocks are planted to the same clones of Pinot Noir. The wines are vinified with native yeasts in identical fermentation vessels, and both wines are aged in duplicate barrel selections. Jeffrey's Block is located on a gradual south-east facing slope on rich volcanic soil; whereas Krista's Block is planted on a steeper, rockier south-facing slope that is exposed to the cold ocean winds coming from the west. Do you think you could tell the difference? To up the ante and keep the family's competitive streak alive, who's block do you prefer?

## VINTAGE

The 2021 Oregon harvest will be one to remember. It was dry with heat spikes throughout the summer. Fortunately, the grapes were unaffected by the historical "Heat Dome" that descended upon us in June. The fruit was beautiful and balanced, with generous aromatics.

## TASTING NOTES

Medium violet in color. The nose is multidimensional with notes of Bing cherry, currant, and the signature note of orange zest and bergamot. There is also a floral component that is reminiscent of dried roses and tea leaves, all the while there is a background depth and spice that is sure to gain ground in coming years. The palate starts silky and smooth, then transitions to a weighty midpalate. The finish is bright, edgy, and lively.

*- Rachel Rose, Winemaker. Summer 2023.*

## VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 100

FERMENTATION STYLE: 12.5% whole cluster, small lot, open top fermentations.  
Wild and native cultured yeast.

CAP MANAGEMENT: Manual punch downs and pumpovers.

BARREL PROGRAM: 33% once-filled French Oak. Aged 17 months.

pH: 3.5

TA: 5.2 g/L

ABV: 13.4%

## CELLARING

4 – 8 years post vintage.

2025 – 2029

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## BRYN MAWR VINEYARDS

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