

# 2014 ESTATE PINOT NOIR

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*2014 was Oregon's warmest growing season in recorded history. The record was broken not by the daytime highs, but by the overnight lows which were consistently higher than normal. Spring was warmer and drier than normal and provided the perfect conditions for flowering and fruit set. We saw large yields and unlimited sunshine. We harvested up to a month early in some blocks and avoided the fall rainy season all together. It was a vintage of unprecedented quality and quantity.*

*The Estate Pinot Noir is a barrel selection from each of our soil types, and spans the entire elevational range of our vineyard. It includes the major clones of Pinot Noir we have growing on our site, and is intended to convey an overall sense of place. It is Bryn Mawr in a glass!*

## Tasting Notes

Pomegranate red with brick red hue. Bright cherry cola, Asian five-spice, and fresh pine tips on the nose. Background notes of black licorice and forest floor add complexity. The palate is assertive and bursting with fruit sweetness on the attack. Fine grained and smooth tannins fill the midpalate. The wine displays good cut and finishes on notes of cherry pit and mulling spice.

## Vineyard

- 100% Estate Grown  
Bryn Mawr Vineyards  
Eola - Amity Hills AVA
- Pinot Noir clones:  
115, 113, Pommard,  
and 777.

## Winemaking

- 225 cases produced
- 40% New French Oak
- 9 month elevage
- Alcohol: 13.1%
- pH: 3.65

## Cellaring

Drinkability: 3-10 years  
post vintage (2017-2024).

## BRYN MAWR VINEYARDS

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