

2014 WILLAMETTE VALLEY PINOT NOIR



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, unlimited sunshine, and harvested up to a month early in some blocks thereby avoiding the fall rainy season altogether. It was a vintage of unprecedented quality and quantity!

Our Willamette Valley Pinot Noir was developed to bring balance and consistency to our portfolio. The 2014 Willamette Valley Pinot Noir combines the spice, minerality, and structure of our Eola-Amity Hills Estate with the fruit-driven characteristics of lower elevation Pinot Noir.

Tasting Notes

Medium plum in color, with a youthful purple hue. The nose is bright, with lifted notes of ripe blackberry and cherry. Earthy, woody undertones are revealed with swirling. The palate has a smooth entry, followed by a savory and structured midpalate. The finish is punctuated by firm tannins and lingering spice.

Vineyard

- 60% Bryn Mawr Vineyards
Eola - Amity Hills
- 40% Willamette Valley AVA:
Havlin Vineyard.

Winemaking

- 750 cases produced
- Aged 9 Months in
30% New French Oak
- T.A.: 5.2 g/L
- pH: 3.62
- Alcohol: 13.3%

Cellaring

This wine is sealed using an air-permeable screwcap, allowing consistent and graceful aging.
Drinkability: 2-8 years post vintage (2016-2022).

BRYN MAWR VINEYARDS

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