20I7 Jeffrey's Block & Krista's Block PINOT NOIR

ESTATE GROWN • EOLA - AMITY HILLS WILLAMETTE VALLEY • OREGON

N MAW BRYN MAWR What are these two wines about you ask? Not only do these wines stir up some sibling rivalry, the Jeffery's Block and Krista's Block wines 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. 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 2017 vintage was cool and long, and the wines are representative of the classic Oregon style.

TASTING NOTES

2017 JEFFREY'S BLOCK PINOT NOIR: Medium in depth of color. The nose is elegant with sweet rose and cherry blossom notes contrasted by earthy tones of faint woodsmoke and pine tips. The palate is lovely, with a burst of fruit on the entry and a finely textured midpalate. *Rachel Rose, Winemaker. Summer 2020.*

2017 KRISTA'S BLOCK PINOT NOIR: Medium plum skin purple in color. The nose is spicy with notes of dark fruits and bergamot orange. The palate bursts with fruit sweetness on the attack, and then gives way to structured and fine grained tannins that give the wine focus. - *Rachel Rose, Winemaker. Summer 2020.*

VINEYARDS

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

WINEMAKING

CASE PRODUCTION: 100 FERMENTATION STYLE: Small open-top vat. Native Pied de Cuve. CAP MANAGEMENT: 25 day fermentation w/ gentle pumpovers & punchdowns. BARREL PROGRAM: 20% New French oak. 21 month élevage. ABV: 13.4%

CELLARING

2-10 years post vintage. 2019 – 2027