202I PINOT NOIR RESERVE

EOLA - AMITY HILLS WILLAMETTE VALLEY · OREGON

Reserve, what does that mean anyways? The term gets thrown around lightly, but for us, a Reserve wine has to be something special – or else we won't make one. Not only does it have to be an impeccable growing season, but the wine must have depth, complexity, typicity and adequate structure and acidity to carry it through aging. In addition to all the quantitative boxes that must be checked, there also needs to be a certain *je ne sais quoi* – a hard to define quality that makes the wine alluring, compelling, and unique.

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 & ACCOLADES

Dark plum skin purple in color. The aromatics are rich, with luscious layers of blackberry, plum, and cherry cola spice. Undertones of fresh moss and forest floor emerge between swirls. The palate is pitch-perfect; with a smooth and silky entry followed by a textural and weighty midpalate. The finish in substantial with layer upon layer of spice notes.

- Rachel Rose, Winemaker. Summer 2023.

VINEYARDS

BRYN MAWR

VINEYARDS

202I

PINOT NOIR

RESERVE

EOLA – AMITY HILLS WILLAMETTE VALLEY · OREGON 100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon 40% Pommard Clone 32% Wadenswil Clone 25% 777 Clone 3% 115/113 (Field Blend)

WINEMAKING

CASE PRODUCTION: 325 FERMENTATION STYLE: 33% whole cluster, small lot, open top fermentations. Wild and native cultured yeast. CAP MANAGEMENT: Manual punch downs and pumpovers. BARREL PROGRAM: 18% New French Oak. Aged 17 months. pH: 3.54 TA: 5.4% ABV: 13.8%

CELLARING

4-10 years post vintage. 2025 – 2031