

2014 WILLAMETTE VALLEY CHARDONNAY



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!

Our "Willamette Valley" Chardonnay is released every spring, and captures the pristine and elegant characteristics of Chardonnay. Our Willamette Valley Chardonnay is a barrel selection, whereby the barrels are chosen according to their expression of fresh primary fruit characteristics and freshness. We source the grapes from our Estate vineyard and the Havlin Vineyard, both of which are strongly influenced by the cold Van Duzer winds which help retain natural acidity and bring focus to the wines.

Tasting Notes

Pale yellow quartz in color. Lifted notes of lemon, pear, sweet cream, and hints of grapefruit pith on the nose. The palate is light and clean, with mouth-quenching acidity and lingering notes of fresh bread and biscuit on the finish.

Vineyard

- 70% Havlin Vineyard:
Willamette Valley AVA
- 30% Bryn Mawr Vineyards:
Eola - Amity Hills AVA
- Chardonnay clones:
76, 95, 96.

Winemaking

- 190 cases produced
- 75% Native fermentation
- Barrel Fermented: 12% New
French Oak
- Alcohol: 12.1%
- T.A.: 5.8 g/L
- pH: 3.23
- R.S.: 1.2 g/L

Cellaring

Drinkability: 1-5 years
post vintage (2015-2020).

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