

2018
Eola - Amity Hills
CHARDONNAY

WILLAMETTE VALLEY
OREGON



This wine is made to showcase the vibrancy and elegance of the Eola-Amity Hills AVA of Oregon's Willamette Valley.

VINTAGE

The 2018 vintage saw some of the warmest and driest months on record. However, due to decisively earlier pick dates of our Chardonnay, the balance between ripeness and tension was preserved. The 2018 white wines are both aromatically expressive and full of energy and verve.

TASTING NOTES

Pale yellow in color, with a complex and austere nose. Brimming with aromas of flint and oyster shell, supported by notes of zesty lemon curd, yellow apple, and a touch of cream. The palate is energetic, with dominate minerality through the midpalate. The finish shows great fruit and acid balance, with a lasting umami finish.

- Rachel Rose, Winemaker. Spring 2020.

VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon
54% Chardonnay clone 76
27% Chardonnay Clone 96
15% Chardonnay Clone 95
4% Chardonnay Field Blend

WINEMAKING

CASE PRODUCTION: 325
FERMENTATION STYLE: Native yeast. Barrel fermentation. Fermented and aged in 18% New French Oak. Sur Lie aged for 5 months.
pH: 3.11
TA: 7.1 g/L
ABV: 12.6%

CELLARING

2-8 years post vintage.
Enjoy 2020 – 2026