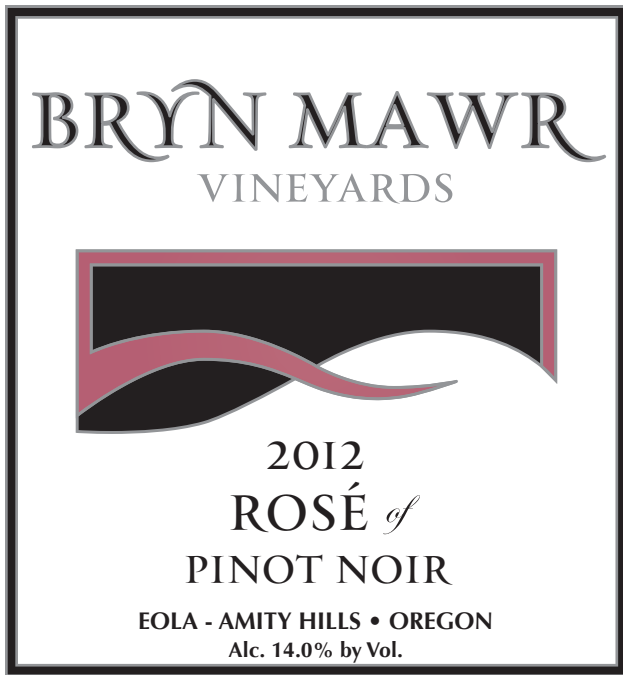


2012 ROSÉ OF PINOT NOIR



This Rosé is made from 100% Pinot Noir grapes by the “intentional” or “press” method, the same technique used when making champagne.

The Indian Summer of 2012 resulted in full bodied and rich wines, and our 2012 Rosé of Pinot Noir is no exception. We have skillfully balanced the opulent fruit and viscosity with ample acidity to create a lush but still refreshing wine. We hope you enjoy this wine as much as we enjoyed making it!



Tasting Notes

This barrel fermented Rosé shows inviting aromas of guava, mandarin, and strawberry. The palate starts lush and full, then smoothly transitions to a clean and crisp finish.

Vineyard

- Bryn Mawr Vineyards
Eola-Amity Hills AVA
- Havlin Vineyards
Willamette Valley AVA
- Pinot Clone 115
and Pommard

Winemaking

- 100 cases produced
- 100% whole berry;
24 hours on skins
- Fermented in neutral French
oak using multiple yeast strains
- Elevage: 5 months; with select
battonage throughout
- Partial MLF
- Alcohol: 14.0%
- pH: 2.29
- T.A.: 7.2 g/L

Cellaring

This Rosé is intended to be consumed upon release.

Best enjoyed alone as an apéritif, or with lighter foods.

Suggested Pairings:



Charcuterie



Sushi



All by itself!

BRYN MAWR VINEYARDS

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