

2013 ROSÉ OF PINOT NOIR



Our rosé is made from 100% Pinot Noir in the "intentional" method. This labor intensive technique is considered the most refined method of producing rosé.

It begins in the vineyard, where the grapes are selected with the sole purpose of becoming rosé wine. Upon harvesting, the majority of clusters are destemmed into vats. These berries remain in contact with the juice until the desired color, flavor, and aroma is achieved. A smaller fraction of the grapes are put directly into the press as whole clusters. After pressing, the juice is placed in neutral French oak barrels for fermentation. We use multiple strains of yeast, and age on lees for 5 months to add complexity.

Our method of producing rosé is very intentional indeed, and we hope you enjoy drinking it as much as we enjoy making it!

Tasting Notes

Watermelon pink in color, with elegant raspberry, apricot, mandarin, and sweet cream aromas. The palate starts soft and round, with a lovely candied orange burst in the midpalate, and is followed by a vibrant and snappy finish.

Vineyard

- Havlin Vineyards
Willamette Valley AVA
- Pinot clone Pommard

Winemaking

- 325 cases produced
- 75% destemmed with 48 hours of skin contact.
- 25% direct press.
- Fermented in neutral French oak with a variety of yeast strains
- Alcohol: 12.9%
- pH: 3.25
- T.A.: 6.6 g/L
- 5 month élevage

Cellaring

This Rosé is intended to be consumed upon release.

BRYN MAWR VINEYARDS

5955 Bethel Heights Rd NW - Salem - Oregon - 97304

www.brynmawrvineyards.com - 503-581-4286 - info@brynmawrvineyards.com