

2017 *Dolcetto*

ESTATE GROWN • EOLA - AMITY HILLS
WILLAMETTE VALLEY • OREGON



Our decision to plant Dolcetto was a study in viticulture, and ultimately a calculated risk. Dolcetto is a variety typically seen in Northern Italy. In the Piedmont region, it is enjoyed as a young and lighter wine, compared to the region's tannic and aged Nebbiolo-based wines. We wanted to push the boundaries of our site, and after meticulously studying the elevation, exposure, and soil type we settled on Dolcetto and got out the shovels (and sometimes crowbars)!

The location chosen for the Dolcetto is the rockiest and steepest spot on our vineyard. The Dolcetto finds its home atop of fractured volcanic soil on a steeply pitched grade that gives the tractor driver white knuckles. It faces south (with a slight western kick) and finishes every day with cold winds from the ocean that funnel through the Van Duzer corridor. It is a fierce location, and the vines develop an equally intense character.

VINTAGE

The 2017 vintage was a classic Oregon vintage. The season was cool and long.

TASTING NOTES

Medium dark garnet in color Bright and lifted aromas of blueberry and cedar box spice complexed with high-pitched stone and petrichor notes. Light and bright on the palate, this wine is an Old World throwback expressing verve and tension.

- Rachel Rose, Winemaker. Winter 2019.

VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards. Eola-Amity Hills. Willamette Valley. Oregon.

WINEMAKING

FERMENTATION STYLE: small lot open top fermentations, mixed yeast strains.

CAP MANAGEMENT: manual punch downs and pump overs.

BARREL PROGRAM: French oak and stainless steel. aged 9 months. Twice filled barrels (no new oak).

ABV: 13.0%

CASE PRODUCTION: 125

CELLARING

1-6 years post vintage.

2018 – 2023

BRYN MAWR VINEYARDS

5935 Bethel Heights Rd NW - Salem – Oregon - 97304

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