

2016
Jeffrey's Block & Krista's Block
PINOT NOIR

ESTATE GROWN • EOLA - AMITY HILLS
WILLAMETTE VALLEY • OREGON

What are these two wines about you ask? Not only do these wines stir up some sibling rivalry, the Jeffrey's Block and Krista's Block wines show how a small change in location (a mere 500 ft) can completely change the outcome of a wine. Jeffrey's Block is our oldest block and is named after owners Jon & Kathy Lauer's oldest son; whereas Krista's Block is named after the family's only red-headed daughter. Both blocks are planted to the same clones of Pinot. The wines are vinified with native yeasts in identical fermentation vessels, and both wines are aged in duplicate barrel selections. Jeffrey's Block is located on a gradual south-east facing slope on rich volcanic soil; whereas Krista's Block is planted on a steeper, rockier south facing slope that is exposed to the cold Ocean winds coming from the west. Do you think you could tell the difference? To up the ante and keep the family's competitive streak alive, who's block do you prefer?

VINTAGE

The 2016 vintage was the earliest spring on record. To our great relief, the rest of the season proved to be moderate and well-paced. The wines show concentration and finesse of a cooler and later ripening vintage.

TASTING NOTES

2016 JEFFREY'S BLOCK PINOT NOIR: Medium apple red in color. High pitched on the nose, signing with cedar wood and holiday spice. The spice is coupled with classic earthy Pinot notes and more elusive tones of bergamot and cream which are released with swirling. The attack is sweet, with an upbeat and lighter body to finish.

- Rachel Rose, Winemaker. Fall 2018.

2016 KRISTA'S BLOCK PINOT NOIR: Bright apple red in color. The nose is mysterious, with root spices, cherry liqueur, and a touch of sandalwood. Swirling brings out the melody, with more depth and complexity forming as the wine breathes. The palate starts with a sweet burst, then shows tension and tenor through the midpalate, the finish is edgy and distinct. - Rachel Rose, Winemaker. Fall 2018.

VINEYARDS

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

WINEMAKING

CASE PRODUCTION: 125

FERMENTATION STYLE: Native yeast. Small lot 2 ton and 1.5 ton open fermentors.

CAP MANAGEMENT: manual punch downs and lots of pump overs.

BARREL PROGRAM: 20% New French oak. Aged 15 months.

ABV: 13.9%

CELLARING

2-10 years post vintage.

2018 – 2026



BRYN MAWR VINEYARDS

5935 Bethel Heights Rd NW - Salem – Oregon - 97304

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