

# 2018 *Amber*

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WILLAMETTE VALLEY  
OREGON



## INNOVATION SERIES

Our Innovation Series introduces unbridled winemaking curiosity and technical exploration to our lineup. Different varietals, different techniques, and anything but predictable, these small batch experiments are made with no guarantees of a repeat next vintage. That's why each wine is given a unique, individually numbered label.

**A**mber wine (AKA Orange wine), is an ancient style of winemaking and is made much the same way as red wine, albeit with white wine grapes. A spectrum of colors, ranging from light orange to deep bronze are common in these types of wine, hence the name amber/orange wine. This Amber wine is made by fermenting Pinot Gris and Muscat berries together with their juice, just as it was done in ancient times. In the spirit of innovation, we toy with the berry to juice ratio by pressing a fraction of the fruit while destemming the rest. As a final contemporary twist, a portion of the wine is drained into neutral Champagne barrels where it finishes fermentation.

## VINTAGE

The 2018 vintage saw some of the warmest and driest months on record; however moisture and cool temperatures returned to finish the season. The 2018 wines show beautiful aromatics, high acid, and finesse.

## TASTING NOTES

Peach sherbet in color, this wine has an intoxicating bouquet. Ripe loquat, ruby red grapefruit, peach gummies pop out of the glass, whilst an underlying mineral note lingers in the background. On the palate this wine is surprisingly smooth with fine talc-like tannins that fill and support the midpalate in the loveliest way. There is an underlying umami character that comes off almost salty; pivoting between sweet and savory this wine is cerebrally addictive and keeps you reaching for more.

- Rachel Rose, Winemaker. Spring 2019.

## VINEYARDS

95% Pinot Gris – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon  
5% Muscat – Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 2,160 Limited Edition numbered bottles produced.  
FERMENTATION STYLE: 52% whole cluster pressed. 48% destemmed.  
Fermented in neutral French oak barrels of various sizes.  
RS: 10.7 g/L  
ABV: 11.4%

## CELLARING

1-5 years post vintage. 2019 - 2023  
This bottle is sealed with a breathable screwcap to allow the wine to develop over time.

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## BRYN MAWR VINEYARDS

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