

2016
Willamette Valley
PINOT NOIR

WILLAMETTE VALLEY
OREGON



For over 6 years we have worked closely with fellow grape grower Jeff Havlin and his Fender's Rest Vineyard to bring this blend to fruition. In addition to his lively antics and dry sarcasm, Jeff has provided us with grapes that display dark and rich characteristics while duplicitously showing bountiful natural acidity. We combine the spice, minerality, and structure of our Eola-Amity Hills estate in a 50/50 blend of Bryn Mawr Vineyards and Fender's Rest Pinot Noir. Both of our vineyards lie directly in the path of the Van Duzer Corridor (a topographical break in the coastal range) which funnels cold Pacific Ocean breezes into the Willamette Valley each day. The close proximity to the mouth of the Corridor gives the fruit an expressive and powerful character. Our Willamette Valley Pinot Noir is a deliberate effort to over deliver on wine quality and is a fantastic expression of the typicity seen in our cool and breezy section of the Willamette Valley.

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 & ACCOLADES

Medium plum purple in color. Bright cherry and spice jump out of the glass, while the deep roasted coffee and dusty earth notes linger visibly offstage. The palate is mouth-filling yet focused, with a tantalizing cherry pit finish. - *Rachel Rose, Winemaker. Fall 2018.*

Score: 92 - *James Suckling, November 2018*

VINEYARDS

50% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon
50% Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 800

FERMENTATION STYLE: Small lot open top fermentations.

CAP MANAGEMENT: manual punch downs and pump overs.

BARREL PROGRAM: 23% New French oak. Aged 9 months.

ABV: 13.4%

CELLARING

The wine is sealed with a *breathable* screwcap. It will allow for the slow and controlled ingress of oxygen over time.

2-10 years post vintage.

2018 – 2026

BRYN MAWR VINEYARDS

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