

# 2017 *Estate* CHARDONNAY

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EOLA - AMITY HILLS  
WILLAMETTE VALLEY • OREGON



The Estate Chardonnay is made with a focus on creating a complex, savory, and austere expression of Chardonnay. The barrels for this blend are chosen based on their depth, persistence, and natural acidity.

## VINTAGE

The 2017 vintage was cool and long, and the wines are representative of the classic Oregon style.

## TASTING NOTES

Sunfleck yellow in color. The nose is austere, with a flinty edge. A subtle and savory cream note complements the nectarine and pear characters. The palate is smooth, vibrant, and balanced. Sweet stone fruit explodes on the midpalate, and the wine finishes with a mouthwatering savory snap.

- Rachel Rose, Winemaker. Spring 2020.

## VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon  
80% Chardonnay clone 95  
16% Chardonnay Field Blend  
4% Chardonnay clone 76

## WINEMAKING

CASE PRODUCTION: 325  
FERMENTATION STYLE: Native barrel fermentation.  
BARREL PROGRAM: 30% New French oak. Aged 18 months.  
pH: 3.36  
TA: 5.8 g/L  
ABV: 13%

## CELLARING

2-10 years post vintage.  
Enjoy 2019 – 2027

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## BRYN MAWR VINEYARDS

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