

2018
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. Then in 2018, we began managing a small vineyard just down the road from our winery called Stand Sure Vineyard; it brings a lighter earthier note to the table. We combine the spice, minerality, and structure of our Eola-Amity Hills Bryn Mawr estate to create the Willamette Valley Pinot Noir. Each vineyard lies directly in the path of the Van Duzer Corridor, which funnels cold Pacific Ocean breezes into the Willamette Valley each day. Our Willamette Valley Pinot Noir is a fantastic expression of the typicity seen in our cool and breezy section of the Willamette Valley.

VINTAGE

The 2018 vintage saw some of the warmest and driest months on record. Our 2018 red wines display great concentration, and the palates are replete with tannin and density. These wines are well positioned for long term cellaring.

TASTING NOTES

Dark ruby in color. The nose is expressive with spice and earth in the foreground, while notes of bright cherry and orange blossom layer in delicate lifted notes. The palate has smooth tannins and ample acidity that make the wine lightfooted and energetic.

- Rachel Rose, Winemaker. Summer 2020.

VINEYARDS

56% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon
23% Fender's Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon
21% Stand Sure Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 1,900

FERMENTATION STYLE: Small lot, open top fermentations.

CAP MANAGEMENT: Manual punch downs and pump overs.

BARREL PROGRAM: 25% NFO. 19 month élevage.

pH: 3.69

TA: 5.0 g/L

ABV: 14.1%

CELLARING

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

4-10 years post vintage.

2022 – 2028

BRYN MAWR VINEYARDS

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