

2015 ESTATE CHARDONNAY



The 2015 vintage marked another extraordinary growing season. Warm weather prevailed throughout the entire season, resulting in concentrated and balanced fruit. We were able to harvest our red grapes at the balance point of having full flavors and bright acidity, all without fear of autumn rains.

Tasting Notes

Light honey yellow in color. Bright Meyer lemon and poached pear notes are enveloped in nutmeg and sweet spice aromas. The palate is weighty and tactile while still remaining crisp. The palate leads with a smooth attack, is followed by a rounded midpalate, and then finishes with textural persistence.

- Rachel Rose, Winemaker

90 pts - Wine Enthusiast *August 2017*

Vineyard

- Estate Grown
Eola-Amity Hills AVA
Field Blend
- Chardonnay clones:
76, 95, 96, Weinte, Espiguetta

Winemaking

- 175 cases produced
- Native and mixed culture fermentation
- Barrel fermented: 50% New French oak influence
- Sur lie aged for 16 months
- Alcohol: 13.2%
- T.A.: 5.8 g/L
- pH: 3.21
- R.S. = 1.5 g/L
- Complete MLF

Cellaring

2-5 years post vintage (2017-2022).

BRYN MAWR VINEYARDS

5955 Bethel Heights Rd NW - Salem - Oregon - 97304

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