

# 2016 *Estate* PINOT NOIR

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ESTATE GROWN • EOLA - AMITY HILLS  
WILLAMETTE VALLEY • OREGON



The Estate Pinot Noir is a blend of wines from each of our soil types and spans the full elevational range of our estate vineyard, it includes every clone and every block of Pinot Noir we have. Our site has a bold, expressive, and unique flavor profile. Is it the volcanic soils, the strong winds, or the farming itself that builds the strong character? We think it is all of those things and more. Each vintage is a unique snapshot of our vineyard's development. In a sense it is a geographical time capsule, and lucky for us it can be conveyed by way of liquid libation.

## 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

Dark garnet in color with a violet hue. The nose is rich, spicy, and layered with bright dark fruit, cola, and earth notes. The palate bursts with fruit sweetness and spice, and the smooth tannins provide lovely mid-pallet weight and support the flavors through the finish.

- Rachel Rose, Winemaker. Fall 2018.

**93 Points** - *Sunset International Wine Competition, June 2020*

**90 Points** - *Vinous, August 2020*

**Double Gold** - *Oregon Wine Competition, August 2020*

## VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 500

FERMENTATION STYLE: 5% whole cluster fermentation, individual small lot, open top fermentations. Majority native yeast with a smidge of cultured yeast.

CAP MANAGEMENT: manual punch downs and pump overs.

BARREL PROGRAM: 25% New French oak. Aged 9 months.

ABV: 13.1%

## CELLARING

2-10 years post vintage.

2018 – 2026

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## BRYN MAWR VINEYARDS

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