

# 2020 *Sparkling Rosé*

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WILLAMETTE VALLEY  
OREGON



Our Sparkling Rosé is made by combining traditional and modern winemaking techniques. The grapes for this wine are harvested early in the season to achieve vibrant aromatics, low alcohol, and wickedly high acid - all hallmarks of traditional sparkling wine. Things take a contemporary turn when the fruit is divided into two batches; one batch is whole cluster pressed while the other is destemmed and allowed to soak for 2 days before pressing. The pale pink and dark pink juice fractions are then combined and fermented in French oak barrels and egg shape vessels. The last modern twist happens when the bubbles are infused into the wine during bottling, and the wine is transformed into a luscious effervescent libation.

## VINTAGE

The 2020 wine harvest was full of challenges, as we had to contend with a pandemic, forest fires, and excruciatingly low yields. However, we were graced with what was truly the vintage of the decade in terms of fruit quality. Our 2020 vintage whites, pinks, and sparkling wines are pristine, dense, and intensely perfumed.

## TASTING NOTES

Pale pink with a tangerine hue, the wine has a steady bead with a softly laced head. The aromatics leap out of the glass, and one can detect notes of tropical and tangy passion fruit, cream, and brioche. The palate deftly balances sweet and tart while the bead fills and coats the mouth. Watch out, this wine is dangerously crushable!

- Rachel Rose, Winemaker. Spring 2021.

## VINEYARDS

82% Pinot Noir – Fender’s Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon  
10% Pinot Gris – Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon  
8% Chardonnay – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 300

FERMENTATION STYLE: Fermented with mixed strains of Champagne yeast in French oak barrels and neutral egg shape vessels. Sur lie aged for 6 months.

pH: 3.18

TA: 9.0 g/L

RS SCALE: Brut

ABV: 11.9%

## CELLARING

1-2 years post vintage. 2021 - 2022

For the most enjoyment, serve this wine very cold for the best bubble retention. If properly sealed with a sparkling wine stopper and kept chilled, this wine will retain its carbonation for 24 hours after opening.

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## BRYN MAWR VINEYARDS

5935 Bethel Heights Rd NW - Salem – Oregon - 97304

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