

2017 *Tempranillo*

EOLA - AMITY HILLS WILLAMETTE VALLEY • OREGON

Tempranillo in Oregon's Willamette Valley? That's right, and we're growing it in one of the coldest, windiest AVAs of them all – the Eola-Amity Hills. Our foray into Tempranillo began with the planting of 150 vines circa 1995 on our estate vineyard. At the same time Abacela, our neighbors to the south were undertaking their own inaugural plantings in Southern Oregon. Looking back over 20 years later, it would seem like we were on to something good!

Tempranillo, Spain's principal grape varietal, is thought to have been introduced by the Phoenicians over 3,000 years ago. The wines are known for having bold tannins and savory fruit characteristics. We follow the lead of our Spanish predecessors and make it in what would be considered a Reserva style. Our Tempranillo is allowed to age in barrel for at least 2 years, and then bottle aged for at least 1 year prior to release. The extended aging allows the tannins to soften and the flavors to concentrate and become more savory and complex. In an homage to antiquity, we tread the grapes by foot during fermentation to develop more texture and depth of flavor.

VINTAGE

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

TASTING NOTES

Medium garnet red, with a slight brick red hue on the rim. Notes of warm baking spice, coco, and cinnamon intermingle with faint raspberry and fig notes to make a lovely spiced bouquet. The palate is tight and lean, with a dominant bittersweet chocolate note on front palate, while a light mulberry and cinnamon spice fill the midpalate. Overall this wine is delicate and svelte, showcasing the cool climate and growing season of 2017.

- Rachel Rose, Winemaker. Summer 2021.

VINEYARDS

Over time, our Tempranillo has evolved to include other vineyard sites; however, we have remained committed to sourcing fruit only from the Eola-Amity Hills AVA to showcase the unique characteristics this varietal expresses when grown in cool vineyard sites.

97% Greenwood Vineyard · Eola-Amity Hills · Willamette Valley · Oregon

3% Zenith Vineyard · Eola-Amity Hills · Willamette Valley · Oregon

1% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 300

FERMENTATION STYLE: Three individual small lot, open top fermentation vessels; one was fermented with native yeast while the others were co-fermented with native and cultured yeast.

CAP MANAGEMENT: Gentle pump overs for 31 days, with the occasional punch down mid-fermentation.

BARREL PROGRAM: Aged 3 1/4 years, in 33% New French Oak.

pH: 3.82

TA: 4.8 g/L

ABV: 14.5%

CELLARING

3-10 years post vintage. 2019 – 2026



BRYN MAWR VINEYARDS

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