

2020 · TEMPRANILLO EOLA - AMITY HILLS · WILLAMETTE VALLEY · OREGON

BRYN MAWR VINEYARDS 2020 **TEMPRANILLO** EOLA - AMITY HILLS

Bottle Wt:

623g

ABOUT US

Bryn Mawr, a Welsh name that loosely translates to "big hill" or "high hill," stands perched atop the Western crest of the breezy Eola-Amity Hills AVA. Our farming is centered on organic and regenerative practices, following LIVE Certified sustainable standards to foster biodiversity and healthy ecosystems amongst the rocky volcanic slopes of our estate vineyard. In winemaking, we value adaptability and calculated risk, limiting the use of oak and sulfur to showcase the transparent character of our vines. We continuously seek to harmonize time-honored traditions with playful innovations by crafting extraordinary and forward-thinking wines.

WINE

Growing a Spanish red varietal in the Willamette Valley is a challenge, even with our evolving climate. Nonetheless, this experiment has been a resounding success. Our Tempranillo not only helped establish our reputation but also shaped our innovative and adaptable winemaking approach. We use extended élevage to soften the robust tannins of our windblown grapes, honoring and reflecting Spain's reserva methodology.

VINTAGE

The 2020 wine harvest was full of challenges; it was much like the rest of the year we collectively experienced. Although we had to contend with a pandemic, forest fires, and excruciatingly low yields, we were graced with what was truly the vintage of the decade in terms of fruit quality. The 2020 vintage is showing to be a powerhouse, with ethereal texture, density, and fruit concentration. Our red wine offerings are limited but reflect the quality we expect of the Willamette Valley.

WINEMAKER'S IMPRESSIONS

Dried Cherry — Rich Spice — Layered

VINEYARDS

94% – Zenith Vineyard. Eola-Amity Hills AVA. Willamette Valley. Oregon 6% – Stand Sure Vineyard. Eola-Amity Hills AVA. Willamette Valley. Oregon

Soil: Volcanic — Jory Elevation: 500 Ft

WINEMAKING

Case Production: 275

Fermentation: 100% Destemmed. Fermented with ambient and specialty yeast.

Aging: Aged over 4 years in 25% new French oak.

ABV: 13.5%





