

# 2023 · ESTATE PINOT NOIR EOLA - AMITY HILLS · WILLAMETTE VALLEY · OREGON

# BRYN MAWR VINEYARDS 2023 PINOT NOIR ESTATE EOLA - AMITY HILLS WILLAMETTE VALLEY - OREGON

Bottle Wt:

662g

### **ABOUT US**

Bryn Mawr, a Welsh name meaning "big hill," rises proudly atop the windswept western crest of the Eola-Amity Hills AVA. Our farming is rooted in organic and regenerative practices, adhering to LIVE Certified sustainable standards to foster biodiversity and sustain the rocky volcanic slopes of our Estate vineyard. In the cellar, we embrace adaptability and calculated risk, carefully limiting oak and sulfur to preserve the pure expression of our wines. By balancing time-honored traditions with playful innovation, we craft wines that are both extraordinary and forward-thinking.

## WINE

The Estate Pinot Noir is a carefully curated barrel-select blend that captures the essence of each unique vintage from our dynamic vineyard. With eight Pinot Noir clones spread across fifteen distinctive blocks, our site offers a remarkable range of tones and textures. This diversity allows us to craft a robust, cellar-worthy wine that showcases both the meticulous farming and the artful balance of winemaking that define Bryn Mawr.

### **VINTAGE**

The 2023 vintage kept us on our toes. A frigid early spring delayed budbreak, but record-breaking May temperatures led to the shortest phenological intervals ever recorded in the Willamette Valley. Sporadic June rains and rare August thunderstorms provided hydration, yet the vintage maintained its relentless pace. Harvest arrived like an unstoppable tidal wave, making it our busiest September on record. Despite its rapid and unpredictable nature, meticulous yield management and skilled winemaking resulted in a diverse selection of aromatic, well-balanced wines.

# **VINEYARDS**

Bryn Mawr Vineyard · Eola-Amity Hills AVA · Willamette Valley · Oregon SOIL: Volcanic - Ritner & Nekia · ELEVATION RANGE: 675 - 850 Ft.

# WINEMAKER'S IMPRESSIONS

Ripe Berry — Layered Spice — Complex

### WINEMAKING

CASE PRODUCTION: 775

FERMENTATION: 25% whole cluster fermentation with ambient yeast.

AGING: Aged 17 months in 15% new French oak.

ABV: 13.1%





