

# BRYN MAWR

## VINEYARDS

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### BRUT ROSÉ

WILLAMETTE VALLEY · OREGON

#### 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

Our Brut 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 2023 vintage certainly kept us on our toes. Though a frigid early spring caused delayed budbreak, record-breaking temperatures through May led to the shortest phenological intervals ever seen in the Willamette Valley. Sporadic rains in June and rare thunderstorms in August kept the vines hydrated, but the rapid pace of the vintage continued unabated. Harvest came in all at once like an unstoppable tidal wave, giving our crews the busiest September we’ve ever had. Despite its rapid and unpredictable nature, meticulous yield management and adept winemaking yielded a diverse array of aromatic and well-balanced wines.

#### WINEMAKER’S IMPRESSIONS

Dry — Perfumed — Crisp

#### VINEYARDS

84% Pinot Noir – Fender’s Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon  
9% Pinot Gris – Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon  
5% Meunier – Fender’s Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon  
2% Chardonnay – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

#### WINEMAKING

Case Production: 1,000

Fermentation: Fermented with mixed strains of Champagne yeast in French oak barrels, stainless, and neutral egg shape vessels.

Aging: Sur lie aged for 6 months.

ABV: 11.8%



Bottle Wt:

835g

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