

BRYN MAWR

VINEYARDS

2023 · CHARDONNAY

WILLAMETTE VALLEY · OREGON



Bottle Wt:

468g

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

This wine highlights the fresh, aromatic qualities of Willamette Valley Chardonnay. After harvest, the numerous different clones are blended then redivided for various treatments, including foot treading, destemming, and whole-cluster pressing. Fermentation, driven by ambient yeasts, occurs in a selection of barrels of varying sizes, adding depth and complexity. The result is a harmonious and lithe Chardonnay that can please any palate.

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

70% Eola-Amity Hills · Willamette Valley · Oregon
30% Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKER'S IMPRESSIONS

Lemon — Cream — Fresh

WINEMAKING

CASE PRODUCTION: 1,250

FERMENTATION: Barrel fermented using ambient yeast.

AGING: Aged 10 months sur lie in barrel with ~15% new French oak influence.

ABV: 12.9%

WWW.BRYNMAWRVINEYARDS.COM

