

BRYN MAWR

VINEYARDS

2024 · ESTATE PINOT BLANC

EOLA-AMITY HILLS · WILLAMETTE VALLEY · OREGON



Bottle Wt:

450g

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

Pinot Blanc is a varietal commonly found in cool growing regions of Europe and was amongst the very first vines the Lauer family planted upon taking over Bryn Mawr. Our Estate’s unique conditions—slow ripening with strong winds— quickly proved ideal. Expectations were tremendously exceeded, and what manifested from those initial 13 rows quickly became our most popular and sought-after white wine, a vibrant and complex expression of this often overlooked varietal. In capitalizing on this success, we have extended the original rows and added adjacent plantings, even grafting over Pinot Noir to Pinot Blanc in 2022.

VINTAGE

The 2024 growing season began with plentiful spring rains, providing the vines with ample moisture for the warm summer ahead. Temperatures were never too extreme, with heat arriving at ideal times to support healthy growth in the vineyard. A defining August rainstorm came early enough to avoid damage but late enough to slow ripening, allowing the fruit to develop exceptional balance and concentration. The 2024 vintage will be remembered for all the right reasons, producing wines that showcase Oregon’s highest potential.

VINEYARDS

Bryn Mawr Vineyard · Eola-Amity Hills AVA · Willamette Valley · Oregon
SOIL: Volcanic - Ritner & Nekia · ELEVATION: 800 Ft.

WINEMAKER’S IMPRESSIONS

Jasmine — Daphne — Honeycomb

WINEMAKING

CASE PRODUCTION: 75

FERMENTATION: Fruit is whole cluster pressed and fermented in oak and stainless barrels using native and cultured yeast.

AGING: Sur lie aged in neutral barrels for 5 months.

ABV: 14.2% · IRF: Dry · RS: 5.4 g/L · TA: 7.2 g/L

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