

BRUT ROSÉ Willamette valley · oregon

ABOUT US

Bryn Mawr, a Welsh name meaning "big hill," is nestled atop the windswept western crest of the Eola-Amity Hills AVA. Our farming is rooted in organic and regenerative practices to enhance soil and vine health. In the cellar, we embrace adaptability and curiosity, blending a science-forward approach with inspiration from natural processes. Favoring ambient yeast, judicious oak, and minimal sulfur, we aim to achieve complexity and full expression in our wines. By balancing time-honored traditions with playful innovation, we craft wines that are distinctive and forward-thinking.

WINE

Our Brut Rosé blends traditional and modern winemaking techniques. Grapes are harvested early for vibrant aromatics, low alcohol, and bright acidity—hallmarks of classic sparkling wine. The fruit is then split: one batch is whole-cluster pressed, while the other is destemmed and soaked for two days before pressing. The pale and dark pink juice fractions are combined and fermented in French oak barrels and eggshaped vessels. The primary component (85%) of this wine is from the 2024 vintage, whereas the remaining portion (15%) comes from a non-vintage (NV) solera created specially for this wine. The final modern touch comes during bottling, when bubbles are infused, transforming the wine into a luscious, effervescent libation.

VINEYARDS

58% Pinot Noir · Van Duzer Corridor · Willamette Valley · Oregon 23% Meunier · Van Duzer Corridor · Willamette Valley · Oregon 14% Pinot Gris · Van Duzer Corridor · Willamette Valley · Oregon 5% Chardonnay · Van Duzer Corridor · Willamette Valley · Oregon

WINEMAKER'S IMPRESSIONS

Dry — Perfumed — Crisp

WINEMAKING

CASE PRODUCTION: 950

FERMENTATION: Fermented with mixed strains of ambient and Champagne yeast in French oak barrels, stainless steel, and neutral egg shape vessels. AGING: Aged 10 months sur lie in neutral French oak. Blended at 15% with a NV

base component prior to bottling.

ABV: 11.6%



Bottle Wt:

835g





