

# BRYN MAWR

## VINEYARDS

### 2024 · ESTATE RIESLING

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

We planted less than an acre of Riesling on our Estate in 2012, expecting a dry, austere expression of this esteemed varietal. Instead, we discovered a beautifully expressive wine—floral and perfumed, with razor-sharp acidity necessitating balance from a touch of residual sugar. So impressed were we that we expanded plantings in 2019 and grafted Pinot Noir to Riesling in 2022, embracing our Estate’s potential for exceptional white wines. Vinified and aged sur lie in neutral vessels, our Estate Riesling is fresh, transparent, and subtly textured.

#### 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: 750 Ft.

#### WINEMAKER’S IMPRESSIONS

Honeysuckle — Thyme Leaf — Ginger

#### WINEMAKING

CASE PRODUCTION: 175

FERMENTATION: Fruit is partially destemmed and fermented in amphora and barrels using native and cultured yeast.

AGING: Fermented and sur lie aged in neutral vessels for 5 months.

ABV: 12.2% · IRF: Dry · RS: 6.0 g/L · TA: 8.4 g/L

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