



## WINE YEAR AND VARIETY



*This dry Rosé is made from 100% Pinot Noir grapes by the “intentional” or “press” method, the same technique used when making champagne.*

*The cool conditions of the 2011 vintage resulted in lower sugar levels, which in turn resulted in wines with lower alcohol levels. We encourage you to fully embrace what nature gave us in 2011 and revel in the refreshing lightness of this wine.*

## Tasting Notes

An alluring nose of tropical guava, orange marmalade, ripe honeydew, nectarines, and hints of cream. The palate starts with a quick burst of sweet stone fruits enveloped in a plush and rounded mouthfeel, then nimbly transitions into a surprisingly briny midpalate with subtle acid. The wine finishes light and thirst quenching. A uniquely elegant and refreshing wine.

## Vineyard

- Bryn Mawr Vineyards  
Eola-Amity Hills AVA
- Nekia soils
- South/East slope
- 700-800 ft
- Pinot Clone 115 on  
3309 rootstock
- Planted 1995

## Winemaking

- 75 cases produced
- Destemmed; 72 hours on skins
- Fermented in neutral French  
Oak using multiple yeast strains
- Elevage: 6 months;  
select battonage throughout
- Alcohol: 11.3%
- pH: 3.57
- T.A.: 6.5 g/L

## Cellaring

This Rosé is intended to be consumed upon release.

It is refreshing and low in alcohol therefore a great pick for light lunches and picnics.

Best enjoyed alone as an apéritif, or with lighter foods such as fruit, green salads, and citrus accented white fish dishes.

## BRYN MAWR VINEYARDS

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