

# 2016 ROSÉ OF PINOT NOIR

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*Our rosé is made from 100% Pinot Noir utilizing the ‘rosé intentional’ method. This deliberate, labor intensive, and more costly method of winemaking is considered the most refined way of making rosé.*

*It begins in the vineyard, where the grapes are grown and harvested with the sole intention of becoming rosé wine. This entails picking early to keep alcohol levels moderate and retain natural acidity. In the winery, the fruit is destemmed to avoid green characteristics from developing during the 2 days of ‘skin-contact’ (the time during which whole berries and juices macerate together), a step that imparts flavor, color, and aroma into the juice. After the maceration period the fruit is pressed, yielding a structurally textured and vibrant juice. This juice is then placed into neutral French oak barrels where it undergoes fermentation and aging on lees to add depth and complexity.*

*This is in stark contrast to many rosé wines, which typically are a byproduct of the red winemaking process. These rosés are made by simply drawing off juice from an early stage red wine ferment--that is to say, no grapes are ever designated, harvested, or pressed solely for the purpose of making rosé. Our method of making rosé is very ‘intentional’ indeed, and we hope you enjoy it as much as we enjoy making it!*

## Tasting Notes

Vibrant watermelon pink in color. Bright raspberry, strawberry compote, and candied orange peel bring lift to the rich tropical guava and cream notes on the nose. Aromas of sage and bay leaf add complexity and dimension to the wine. On the palate the wine is round yet penetrating. The attack is soft and inviting, with good midpalate weight, where the finish shows fantastic verve and pep.

## Vineyard

- 100% Havlin Vineyards  
Willamette Valley AVA
- Clone: 777

## Winemaking

- 210 cases produced
- 100% Neutral Oak:  
2 days of Skin Contact
- 4 Month élevage on lees
- Alcohol: 13.3%
- T.A.: 6.0 g/L
- pH: 3.32
- R.S. = 1.8 g/L

## Cellaring

This rosé is intended to be consumed upon release, but holds up exceptionally well 2 -3 years post vintage.

## BRYN MAWR VINEYARDS

5955 Bethel Heights Rd NW - Salem – Oregon - 97304

[www.brynmawrvineyards.com](http://www.brynmawrvineyards.com) – 503-581-4286 – [info@brynmawrvineyards.com](mailto:info@brynmawrvineyards.com)