

# BRYN MAWR

## VINEYARDS

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### 2018 · BLANC de NOIRS

#### WILLAMETTE VALLEY · OREGON

#### ABOUT US

Bryn Mawr, a Welsh name that loosely translates to “big hill” or “high hill,” stands perched atop the Western crest of the breezy Eola-Amity Hills AVA. Our farming is centered on organic and regenerative practices, following LIVE Certified sustainable standards to foster biodiversity and healthy ecosystems amongst the rocky volcanic slopes of our estate vineyard. In winemaking, we value adaptability and calculated risk, limiting the use of oak and sulfur to showcase the transparent character of our vines. We continuously seek to harmonize time-honored traditions with playful innovations by crafting extraordinary and forward-thinking wines.

#### WINE

Inspired and informed by the great grower Champagnes of France, our Blanc de Noirs is a testament to the Willamette Valley’s potential for crafting exceptional Méthode Champenoise sparkling wines. Recognizing the brilliant acids inherent to the grapes from our windy section of the valley, we launched this program not even a week after transitioning from our former tent winery to our new facility in 2018. It’s a technically difficult, multi-step, and highly involved process, but after five years en tirage and plenty of personal restraint, we’ve achieved something transcendental, a remarkable wine with crystalline high tones complemented by warm, textural, and savory layers.

#### VINTAGE

The 2018 vintage bore witness to some of the warmest and driest conditions ever recorded in the Willamette Valley, including a record-shattering 93 day dry spell. Our vines endured considerable stress, but a welcome rainstorm on September 3rd gave us just enough water to get through the final stages of ripening. The clusters were textbook, with perfect consistency and almost no evidence of disease. With high acid and bold tannin, the wines produced in 2018 are full and intense, promising extended aging potential and graceful evolution in the cellar.

#### VINEYARDS

Fender’s Rest Vineyard · Van Duzer Corridor AVA · Willamette Valley · Oregon  
SOIL: Marine Sedimentary - Willakenzie · ELEVATION: 325 Ft.

#### WINEMAKER’S IMPRESSIONS

Pear & Apple — Wet Stone & Brioche — Textural & Bone Dry

#### WINEMAKING

CASE PRODUCTION: 240

FERMENTATION: Whole cluster pressed with specialty sparkling wine yeasts.

AGING: 6 months in barrel and stainless prior to tirage, 5 years on tirage lees.

DOSAGE: 1.0 g/L

ABV: 11.8%



Bottle Wt:

835g

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