

2009 CHARDONNAY

This Chardonnay is made from 100% Estate grown fruit from our Eola-Amity Hills vineyard. In 2009 we made one single barrel.

Our Chardonnay is barrel fermented and aged on lees to give depth and complexity. Due to natural settling in 2009 we were able to bottle this wine completely unfiltered and unfined!

Light straw in color, with sweet stone fruits, ripe lemon, marzipan, and lightly toasted nuts on the nose. The palate starts soft and round and slowly transitions into a crisp and snappy finish with lingering fruit and a kiss of oak.



VINEYARD

150 Vines
Planted: 1994-1997
Clones
44% Dijon 76
34% Dijon 96
20% Weinte
2% Espiguetta

VINIFICATION

Harvest: Late October, 2009
Whole Cluster Pressed
Barrel Fermented and Sur Lie
aged for 10 months in (the same)
1-year old French oak barrel
100% Malolactic Fermentation
Bottled unfiltered & unfined

CELLARING

Suggested Cellaring:

Drink now – 2013

Serve on the cool side of room temperature.

Due to the natural state of this wine do not subject to Temps. above 85F or under 40F.

(Don't leave it in a hot car and don't forget it in your freezer)

BRYN MAWR VINEYARDS

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