



2011 CHARDONNAY



This Chardonnay is made from 100% Estate grown fruit from our Eola-Amity Hills vineyard. In 2011 we made one single barrel. Our Chardonnay is barrel fermented and aged on lees to give depth and complexity. Natural settling and patience allowed for this wine to be bottled unfiltered and unfined.

The 2011 vintage was a fantastic year for cool climate white wines. The long and mild growing season allowed for delicate flavor development and the retention of natural acidity essential for cellaring.

Tasting Notes

Light straw yellow in color, with a dominant nose of raw honey and heavy cream. A touch of beeswax, lemon meringue, and marzipan provide background notes. The palate is surprisingly light and savory with delicate acid and flavors. The lithe palate creates a mouth-watering platform for a lemon cream pie and saltine cracker finish.

Vineyard

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

Winemaking

- 25 cases produced
- pH: 3.35
- T.A.: 7.4 g/L
- Alcohol: 12.7%
- Whole cluster pressed
- Barrel fermented and sur lie aged for 10 months in French oak
- 100% Malolactic Fermentation
- Bottled unfiltered & unfined

Cellaring

Our 2011 Chardonnay is the perfect candidate for extended cellaring and maturation if you enjoy Chablis-style wine. It is also crisp and vibrant if you prefer whites with more youth and freshness.

Due to the natural state of this wine, do not subject to Temps. above 85°F or under 35°F.

Drinkability: 2 - 8 years post-vintage (2013 - 2019).

BRYN MAWR VINEYARDS

5955 Bethel Heights Rd NW - Salem - Oregon - 97304

www.brynmawrvineyards.com - 503-581-4286 - info@brynmawrvineyards.com