

# 2018 *Estate* CHARDONNAY

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EOLA - AMITY HILLS  
WILLAMETTE VALLEY • OREGON



The Estate Chardonnay is made with a focus on creating a complex, savory, and austere expression of Chardonnay. The barrels for this blend are chosen based on their depth, persistence, and natural acidity.

## VINTAGE

The 2018 vintage saw some of the warmest and driest months on record; however moisture and cool temperatures returned to finish the season. The 2018 wines show beautiful aromatics, bright acidity, and finesse.

## TASTING NOTES

Light straw yellow in color, with a complex and alluring nose. Notes of honeycomb, sweet lemon, and brioche harmonize with an earthy fresh straw and captivating flint note. The palate is light-footed and elegant, showing restraint and lovely midpalate silkiness. A touch of gingersnap passes through as the finish comes to a clean and energetic close.

- Rachel Rose, Winemaker. Winter 2020.

## VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon  
50% Chardonnay clone 95  
20% Chardonnay Clone 96  
30% Chardonnay Field Blend

## WINEMAKING

CASE PRODUCTION: 270

FERMENTATION STYLE: Native barrel fermentation. Fermented and aged in new, once filled, and neutral oversized 500L French oak barrels. Sur Lie aged for 17 months.

pH: 3.2

TA: 6.5 g/L

ABV: 12.70%

## CELLARING

2-10 years post vintage.

Enjoy 2020 – 2028

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## BRYN MAWR VINEYARDS

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