

# 2019

## Rosé of Pinot Noir

WILLAMETTE VALLEY  
OREGON



Our rosé is made with a ‘rosé intentional’ mindset. What exactly does the mean? To start, the 777 clone is grown and harvested with the sole intention of becoming rosé; handpicking early in the season to keep the wine fresh and bright is a prime example of this focus. In the winery, the fruit is destemmed, chilled and given extended ‘skin-contact,’ a step that imparts flavor, color, and aromatic intensity to the juice. After the maceration period, the fruit is gently pressed, yielding a structurally textured and vibrantly colored juice. From there, the juice is moved to individual French oak barrels where it undergoes fermentation and aging on lees to add complexity. We have been making our rosé in this fashion since our inception and we hope you enjoy our efforts!

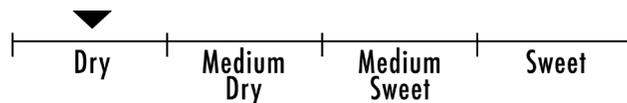
### VINTAGE

The 2019 vintage was cool the entire season, and the wines are distinctly light, bright, and classically “Oregon” in style.

### TASTING NOTES

Clear and bright strawberry pink in color. The nose is welcoming, with primary aromas of guava and raspberry. With a bit of exploration, you can find sweet floral notes of acacia and cotton candy, contrasted by a chalky minerality. The palate is smooth and dry, with noted midpalate weight that gives the wine a lovely roundness, while still remaining lively and bright.

- Rachel Rose, Winemaker. Spring 2020.



### VINEYARDS

84% Pinot Noir – Fender’s Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon  
16% Pinot Noir – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

### WINEMAKING

CASE PRODUCTION: 250  
FERMENTATION STYLE: Destemmed with 4 days of skin contact prior to pressing. 100% barrel fermented. Wild and select yeast was used.  
pH: 3.45  
TA: 4.9 g/L  
RS: 0.8 g/L  
SUGAR : ACID RATIO = <1.0, IRF Dry.  
ABV: 12.3%

### CELLARING

We believe rosé wines are lovely all year ‘round. For the most fruit forward expression of this wine, enjoy up to 2 years post vintage (2021). For a more complex and savory dimension, hold 3-5 years post vintage (2022 - 2024). Do as you please -- just enjoy!

**BRYN MAWR VINEYARDS**

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