

2019 *Sparkling Rosé*

WILLAMETTE VALLEY
OREGON

The base wine for our Sparkling Rosé is made according to exacting Champagne-making techniques. The grapes are harvested early in the season for lower alcohol, delicate aromatics, and wickedly high acid – all hallmarks of great Champagne. The grapes are pressed slow and gentle and the pristine juice is fermented in French oak barrels to add depth and layers of complexity. Things take a contemporary turn when the wine is bottled at subzero temperatures and carbonation is infused into otherwise still wine.

VINTAGE

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

TASTING NOTES

A strong and steady bead percolates through this vibrant strawberry pink wine. Delicate and floral on the nose with a fresh and dry palate.

- Rachel Rose, Winemaker. Spring 2020.

VINEYARDS

52% Pinot Noir – Fender’s Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon
28% Pinot Gris – Stand Sure Vineyard · Eola-Amity Hills · Willamette Valley · Oregon
17% Tempranillo – Zenith Vineyard · Eola-Amity Hills · Willamette Valley · Oregon
3% Maréchal Foch – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 335

FERMENTATION STYLE: Whole cluster pressed. Fermented in neutral and twice filled French oak barrels.

pH: 3.15

TA: 7.9 g/L

RS: 6.8 g/L

ABV: 11.8%

CELLARING

1-2 years post vintage. 2020 - 2021

For the most enjoyment, serve this wine very cold for the best bubble retention. If properly sealed with a sparkling wine stopper and kept chilled, this wine will retain its carbonation for 6 - 8 hours after opening.



BRYN MAWR VINEYARDS

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