

2018 *Jeffrey's Block & Krista's Block* PINOT NOIR

ESTATE GROWN • EOLA - AMITY HILLS
WILLAMETTE VALLEY • OREGON



What are these two wines about you ask? Not only do these wines stir up some sibling rivalry, the Jeffrey's Block and Krista's Block wines show how a small change in location (a mere 500 ft) can completely change the outcome of a wine. Jeffrey's Block is our oldest block and is named after owners Jon & Kathy Lauer's oldest son; whereas Krista's Block is named after the family's only red-headed daughter. Both blocks are planted to the same clones of Pinot. The wines are vinified with native yeasts in identical fermentation vessels, and both wines are aged in duplicate barrel selections. Jeffrey's Block is located on a gradual south-east facing slope on rich volcanic soil; whereas Krista's Block is planted on a steeper, rockier south facing slope that is exposed to the cold Ocean winds coming from the west. Do you think you could tell the difference? To up the ante and keep the family's competitive streak alive, who's block do you prefer?

VINTAGE

The 2018 vintage saw some of the warmest and driest months on record. Our 2018 red wines display great concentration, and the palates are replete with tannin and density. These wines are well positioned for long term cellaring.

TASTING NOTES & ACCOLADES

2018 JEFFREY'S BLOCK PINOT NOIR: Dark plum skin purple. With time to breathe the nose shows pleasant notes of blackberry, warm spice, dried lavender, and sage leaf. The palate is silky and smooth with delicate spice throughout.

- Rachel Rose, Winemaker. Summer 2020.

91 Points - *Wine Enthusiast, January 2021*

2018 KRISTA'S BLOCK PINOT NOIR: Dark plum skin in color. The nose is rich and spicy with notes of sweet cherry, cranberry, bergamont, and a touch of wet stone. The palate is vibrant and tight, with chewy textural tannins that carry from the midpalate to the finish.

- Rachel Rose, Winemaker. Summer 2020.

93 Points - *Wine Enthusiast, January 2021*

VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon

WINEMAKING

CASE PRODUCTION: 100

FERMENTATION STYLE: Small open-top vat. Native Pied de Cuve.

CAP MANAGEMENT: 33 day fermentation w/ gentle pumpovers & punchdowns.

BARREL PROGRAM: 50% New French oak. 18 month élevage.

ABV: 14.2%

CELLARING

4 - 10 years post vintage.

2022 – 2028

BRYN MAWR VINEYARDS

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