

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

## TASTING NOTES

Brilliant pale straw in color. The nose is austere with restrained notes of pear, lemon, nougat, and brioche. The palate is tight and crisp, with a lovely ginger snap sweetness and midpalate silkiness. The finish is taut and snappy.

*- Rachel Rose, Winemaker. Spring 2021.*

## VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon  
60% Chardonnay clone 95  
20% Chardonnay Field Blend

## WINEMAKING

CASE PRODUCTION: 175

FERMENTATION STYLE: Native yeast fermentation and partial MLF. Sur lie aged for 18 months.

pH: 3.2

TA: 7.1 g/L

ABV: 12.3%

## CELLARING

4-8 years post vintage.

2023 – 2027

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## BRYN MAWR VINEYARDS

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