

# 2021 PINOT NOIR ROSÉ

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 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 2021 Oregon harvest will be one to remember. It was dry with heat spikes throughout the summer. Fortunately, the grapes were unaffected by the historical “Heat Dome” that descended upon us in June. The other heat spikes shut down the vines and killed off Mildews, which was an all-around benefit. The fruit was beautiful and balanced, with generous aromatics.

## TASTING NOTES

Light watermelon pink in color. The nose is intense and lifted, with confectionary notes to no end. The palate is crisp and clean with a lovely balance of acidity and texture.

- Rachel Rose, Winemaker. Spring 2022.



## VINEYARDS

100% Pinot Noir – Fender’s Rest Vineyard · Van Duzer Corridor · Willamette Valley · Oregon

## WINEMAKING

CASE PRODUCTION: 300

FERMENTATION STYLE: 50% whole cluster pressed & 50% destemmed with 4 days of skin contact. Fermented with wild and select yeast in neutral French oak barrels. Sur lie aged for 5 months.

pH: 3.37

TA: 6.0 g/L

RS: 0.6 g/L

SUGAR : ACID RATIO = 0.1, IRF Dry.

ABV: 13.1%

## 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 (2023). For a more complex and savory dimension, hold 3-5 years post vintage (2024 - 2026). Do as you please – just enjoy!

BRYN MAWR VINEYARDS

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