

2019
Estate
CHARDONNAY

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 Old Vine Field Blend
20% Chardonnay clones 96 & 76

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

BRYN MAWR VINEYARDS

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