

2021 DOLCETTO ESTATE

EOLA - AMITY HILLS
WILLAMETTE VALLEY · OREGON



Dolcetto is a variety you will typically see in the Piedmont region of Northern Italy, and our decision to plant it on our Eola-Amity Hills estate was a calculated risk. We wanted to test the boundaries of our site, and after meticulously studying the elevation, exposure, and soil type we settled on Dolcetto and got out the shovels (and sometimes crowbars)! It faces south and finishes every day with cold winds from the ocean that funnel through the Van Duzer corridor.

Our Dolcetto is planted on the rockiest and steepest spot on our vineyard, finding its home atop of fractured volcanic soil on a steeply pitched grade that gives the tractor driver white knuckles. Our site's fierce location forces the vines to develop an equally intense character.

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 fruit was beautiful and balanced, with generous aromatics.

TASTING NOTES

Deep eggplant in color. The nose is tightly coiled, with elusive aromas of black tea, tar, and dried blueberry which seem to come and go between swirls. The palate is rustic, with firm and grainy tannins and tight acidity.

- Rachel Rose, Winemaker. Fall 2022.

VINEYARDS

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

WINEMAKING

CASE PRODUCTION: 150

FERMENTATION STYLE: Fermented in open-top vats with with a combination of native and cultured yeast.

CAP MANAGEMENT: A 23 day fermentation with gentle pump covers and punch downs throughout.

BARREL PROGRAM: Aged in neutral 300L Hogsheads for 9 months prior to bottling.

pH: 3.43

TA: 6.4 g/L

ABV: 14.0%

CELLARING

4-6 years post vintage.

2025-2027

BRYN MAWR VINEYARDS

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