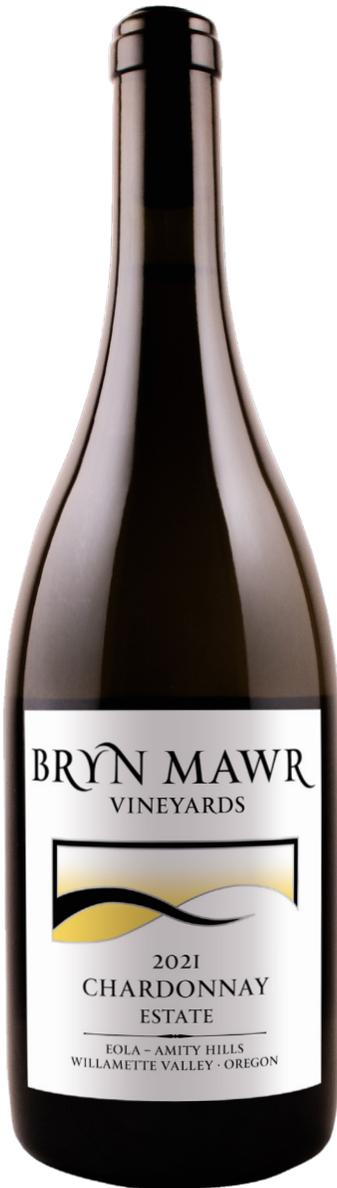


# 2021 CHARDONNAY ESTATE

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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 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

Light sunflower yellow in color. The nose is high pitched with a singular note of lemon and ripe pear. The palate has a soft entry, with a flavourful midpalate of brioche and cream. The finish is textural and has a long and lingering almond note.

- Rachel Rose, Winemaker. Spring 2023.

## VINEYARDS

100% Estate Grown – Bryn Mawr Vineyards · Eola-Amity Hills · Willamette Valley · Oregon  
50% Chardonnay clone 95  
27% Chardonnay clones 76, 95, 96  
23% Chardonnay Old Vine Field Blend

## WINEMAKING

CASE PRODUCTION: 125

FERMENTATION STYLE: Fermented with native yeast in 20% NFO; 500L puncheon barrels, and sur lie aged for 18 months.

pH: 3.3

TA: 6.2 g/L

ABV: 13.0%

## CELLARING

1-4 years post vintage for vibrant primary aromas, 5-8 years post vintage for more complex and savory characteristics.

2022-2029

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**BRYN MAWR VINEYARDS**

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