20II WILLAMETTE VALLEY PINOT NOIR



The 2011 Oregon vintage was the latest on record. A late spring and a very cool summer slowed the ripening process considerably; however we were blessed with a dry and mild autumn. The fortuitous autumn allowed for continued ripening through the entire month of October! The cool and gradual season allowed for the retention of delicate flavors and aromas at low sugar levels. Our 2011 wines are delightfully vibrant, focused, and lower in alcohol.

Our Willamette Valley Pinot Noir was developed to bring balance and consistency to our portfolio. The 2011 Willamette Valley Pinot Noir combines the lush and earthy characters of the Dundee Hills with the spice, minerality, and structure of our Eola-Amity Hills Estate.

Tasting Notes

Light red and in color, with lifted notes of allspice, clove, and cedar box. Gamey earth tones meld with bright raspberry and tart cherry aromas to provide depth and richness. A complex and compelling nose is followed by a palate showing restraint and minerality. The palate presents savory flavors, smooth tannins, and a stern but lingering finish.

Vineyard

• 53% Eola-Amity Hills AVA: Bryn Mawr Vineyards.

Pinot Noir clones: 115 and 113. • pH: 3.59

• 47% Dundee Hills AVA: Dee-John Vinevards.

Pinot Noir clones: Pommard.

Winemaking

• 375 cases produced

• Alcohol: 12.1%

• T.A.: 5.5 g/L

• 20% New French Oak

Cellaring

Drinkability: 3-5 years post vintage (2014-2016).

BRYN MAWR VINEYARDS