2015 WILLAMETTE VALLEY PINOT NOIR



The 2015 vintage marked another extraordinary growing season. Warm weather prevailed throughout the entire season, resulting in concentrated and balanced fruit. We were able to harvest our red grapes at the balance point of having full flavors and bright acidity, all without fear of autumn rains.

Our Willamette Valley Pinot Noir was developed to bring balance and consistency to our portfolio. This wine combines the spice, minerality, and structure of our Eola-Amity Hills Estate with the fruit-driven characteristics of lower elevation Pinot Noir.

Tasting Notes

Beautiful dark purple tulip in color. The nose shows fruit notes of wild blueberry and cassis, but the spice steals the show. A melange of anise and licorice intertwine with dark roasted coffee and cocoa nibs. The final layer of rock and flint, make the nose very intense, high pitched, and of unmistakable volcanic origin. The palate has a soft attack, with softly textured tannins throughout. The finish is light, but persistent.

- Rachel Rose, Winemaker

Vineyard

- Harvested 9/12 9/26/15
- 52% Bryn Mawr Vineyards Eola - Amity Hills
- 48% Willamette Valley AVA: Havlin Vineyard.

Winemaking

- 1,115 cases produced
- Aged 10 Months in 30% New French Oak
- Native and co-inoculated yeast strains
- Alcohol: 13.6%

• pH: 3.47

Cellaring

3 - 8 years post vintage: Enjoy 2018 - 2023. This wine is sealed using an air-permeable screwcap, allowing consistent and graceful aging.

BRYN MAWR VÎNEYARDS