

ESTATE GROWN • EOLA - AMITY HILLS WILLAMETTE VALLEY • OREGON

Reserve, what does that mean anyways? The term gets thrown around lightly, but for us, a Reserve wine has to be something special – or else we won't make one. Not only does it have to be an impeccable growing season, but the wine must have depth, complexity, typicity and adequate structure and acidity to carry it through aging. In addition to all the quantitative boxes that must be checked, there also needs to be a certain *je ne sais quoi* – a hard to define quality that makes the wine alluring, compelling, and unique.

VINTAGE

The 2016 vintage was the earliest spring on record. To our great relief, the rest of the season proved to be moderate and well-paced. The wines show concentration and finesse of a cooler and later ripening vintage.

TASTING NOTES

Deceptively clear and bright in color. The nose is immensely complex with dried blackberry, dusty bramble, bright raspberry and lovely spice. There seems to be a hint of herbal bouquet garni that works lockstep with the fruit and adds even more complexity. The palate is smooth and harmonious, with a silky, almost viscous midpalate, the spice notes give soul and linger on the finish.

- Rachel Rose, Winemaker. Fall 2018.

VINEYARDS

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

WINEMAKING

CASE PRODUCTION: 125 FERMENTATION STYLE: Native yeast. 10% whole cluster. Small lot open top fermentors. CAP MANAGEMENT: manual punch downs, pump overs, and foot pigéage.

BARREL PROGRAM: 20% New French oak. Aged 15 months. ABV:14.0%

CELLARING

2-10 years post vintage, easily. 2018 – 2026

