

BRYN MAWR

VINEYARDS

2022 · JOHAN VINEYARD PINOT NOIR

VAN DUZER CORRIDOR · WILLAMETTE VALLEY · OREGON



ABOUT US

Bryn Mawr, a Welsh name that loosely translates to “big hill” or “high hill,” stands perched atop the Western crest of the breezy Eola-Amity Hills AVA. Our farming is centered on organic and regenerative practices, following LIVE Certified sustainable standards to foster biodiversity and healthy ecosystems amongst the rocky volcanic slopes of our estate vineyard. In winemaking, we value adaptability and calculated risk, limiting the use of oak and sulfur to showcase the transparent character of our vines. We continuously seek to harmonize time-honored traditions with playful innovations by crafting extraordinary and forward-thinking wines.

WINE

Johan Vineyard, a Certified Biodynamic estate located just a few miles from us in the Van Duzer AVA, boasts gentle-sloping vineyards primarily composed of Helvetia, Steiwer, and Santiam silts from the valley’s ancient marine sedimentary bedrock. Crafted from Dijon clones 114 and 667 from blocks at approximately 250 ft elevation, this wine was fined using egg whites from Johan’s very own chickens! It’s aromatically expressive and highly textured, a reflection of the world-class farming that makes Johan so locally beloved.

VINTAGE

The 2022 vintage was a rollercoaster of a season. It began with a frost event that affected many parts of the Willamette Valley. Our Estate was spared on account of our later-than-average budburst date, but most feared the loss of their entire crop. Thankfully, ample spring rains followed and contributed to bountiful yields across the Valley. We were then graced with one of the longest seasons in over a decade, one that lasted well into October with sunshine and 80 days without rain. It was an astonishing vintage and a winemaker’s dream.

VINEYARDS

Johan Vineyard · Van Duzer AVA · Willamette Valley · Oregon
SOIL: Marine sedimentary & glacial granite · ELEVATION: 250 Ft.

WINEMAKER’S IMPRESSIONS

Rich Bramble — Forest Floor — Textural

WINEMAKING

CASE PRODUCTION: 200
FERMENTATION: 25% whole cluster fermentation using native yeast.
AGING: 14 months in 25% New French Oak
ABV: 13.8%



Bottle Wt:

662g

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