

2016 WILLAMETTE VALLEY CHARDONNAY



The 2016 vintage started quickly, with the earliest spring on record! However, the rest of the season proved to be moderate and well-paced. We experienced a long growing season, which allowed ample time for flavor development. It was still an early harvest by Oregon standards, but the wines are showing the concentration and finesse of a cooler and later ripening vintage.

Our "Willamette Valley" Chardonnay is released every spring, and captures the pristine and elegant characteristics of Chardonnay. This wine is a barrel selection, whereby the barrels are chosen according to their expression of fresh primary fruit characteristics. We source the grapes from our Estate vineyard and the Havlin Vineyard, both of which are strongly influenced by the cold Van Duzer winds which help retain natural acidity and bring focus to the wines.

Tasting Notes

Light straw yellow in color. Rich and complex, the nose is predominantly savory with marzipan, nougat, and cream. The lifted notes of lemon curd and honey shyly show themselves between swirls. The palate is soft and inviting with lovely midpalate weight. The palate closes lively and pert, with a lingering brioche finish. - Rachel Rose, Winemaker

Vineyard

- ~50% Bryn Mawr Vineyards Eola-Amity Hills AVA
- ~50% Havlin Vineyards Willamette Valley AVA
- Chardonnay clones: 76, 95, 96.

Winemaking

- 350 cases produced
- Fermented in neutral and 1 year old French oak barrels
- Native and mixed yeast cultures
- Sur lee aged for 5 months
- Alcohol: 12.7%
- T.A.: 5.8 g/L
- pH: 3.34
- Partial MLF

Cellaring

2 - 6 years post vintage:
Enjoy 2018 - 2022.

BRYN MAWR VINEYARDS

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