# 2017 **Dolcetto**

# ESTATE GROWN • EOLA - AMITY HILLS WILLAMETTE VALLEY • OREGON



Dolcetto is a variety you will typically see in the Piedmont region of Northern Italy, and our decision to plant it on our Eola-Amity Hills estate was a calculated risk. We wanted to test the boundaries of our site, and after meticulously studying the elevation, exposure, and soil type we settled on Dolcetto and got out the shovels (and sometimes crowbars)! It faces south (with a slight western kick) and finishes every day with cold winds from the ocean that funnel through the Van Duzer corridor. Our Dolcetto is planted on the rockiest and steepest spot on our vineyard, finding its home atop of fractured volcanic soil on a steeply pitched grade that gives the tractor driver white knuckles. Our site's fierce location, force the vines develop an equally intense character.

#### VINTAGE

The 2017 vintage was a classic Oregon vintage. The season was cool and long.

#### **TASTING NOTES**

Medium dark garnet in color Bright and lifted aromas of blueberry and cedar box spice complexed with high-pitched stone and petrichor notes. Light and bright on the palate, this wine is an Old World throwback expressing verve and tension.

- Rachel Rose, Winemaker. Winter 2019.

#### **VINEYARDS**

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

### WINEMAKING

CASE PRODUCTION: 150

FERMENTATION STYLE: small lot open top fermentations, mixed yeast strains.

CAP MANAGEMENT: manual punch downs and pump overs.

BARREL PROGRAM: French oak and stainless steel. aged 9 months. Twice filled barrels (no new oak).

ABV:13.0%

## **CELLARING**

1-6 years post vintage. 2018 – 2023