2018 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 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 forces the vines to develop an equally intense character.

VINTAGE

The 2018 vintage saw some of the warmest and driest months on record. Our 2018 red wines are explosively aromatic and display great concentration, and the palates are replete with tannin and density. These wines are well positioned for long term cellaring.

TASTING NOTES

This wine has a youthful purple tone, with a slight red apple hue. The nose is a powerhouse, with intense crème de cassis and ripe blackberry in the forefront. The ripe fruit element is elevated by an intoxicating floral violet note; and as if it couldn't get any better, depth and complexity are layered in with warm molasses and licorice spice. The palate is surprisingly dry and tactile, with wet stone and cherry pit dominating the midpalate. The finish is pleasantly drying, with a rustic old-world character.

- Rachel Rose, Winemaker, Winter 2020.

VINEYARDS

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

WINEMAKING

CASE PRODUCTION: 125

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

CAP MANAGEMENT: manual punch downs and pump overs. BARREL PROGRAM: 30% New French Oak, aged 9 months.

pH: 3.6 TA: 5.6 g/L ABV: 14.7%

CELLARING

1-5 years post vintage. 2019 – 2023