2019 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 2019 vintage was cool the entire season, and the wines are distinctly light, bright, and classically "Oregon" in style.

## TASTING NOTES

Bright vibrant plum with a dark violet hue. The nose is lifted and port-like with notes of dried fig, raisin, and black currant. The palate is savory and laced with minerality, with notes of white pepper and spice. The wine is textural and slightly granular with old world acidity and finish. *Rachel Rose, Winemaker. Spring 2021.* 

#### VINEYARDS

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

#### WINEMAKING

CASE PRODUCTION: 150 FERMENTATION STYLE: Small lot, open top fermenter with a mix of select yeast strains. CAP MANAGEMENT: Manual punch downs and pumpovers. BARREL PROGRAM: 2-4 year old French oak barrels and stainless steel. Aged 9 months. pH: 3.51 TA: 5.4 g/L ABV: 12.7%

# CELLARING

1-5 years post vintage. 2019 – 2023

