

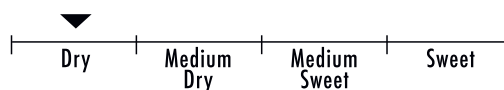
2017 ROSÉ OF PINOT NOIR



Our rosé is made from 100% Pinot Noir utilizing the 'rosé intentional' method. This deliberate, labor intensive, and more costly method of winemaking is considered the most refined way of making rosé.

It begins in the vineyard, where the grapes are grown and harvested with the sole intention of becoming rosé wine. This entails picking early to keep alcohol levels moderate and retain natural acidity. In the winery, the fruit is destemmed to avoid green characteristics from developing during the 2 days of 'skin-contact' (the time during which whole berries and juices macerate together), a step that imparts flavor, color, and aroma into the juice. After the maceration period the fruit is pressed, yielding a structurally textured and vibrant juice. This juice is then placed into neutral French oak barrels where it undergoes fermentation and aging on lees to add depth and complexity.

Tasting Notes



Medium strawberry pink with a dark salmon hue. The nose is bursting with crushed raspberry and strawberry pie. With a hint of cream and talc the bouquet is layered, fresh, and inviting. The palate is soft and round, with ample weight and a taut and dry finish. - Rachel Rose, Winemaker

92 pts, Editor's Choice - Wine Enthusiast August 2018

92 pts - International Wine Review June 2018

Vineyard

- Harvested 10/1/17
- 80% Havlin Vineyards
Willamette Valley AVA,
Clone 777
- 20% Bryn Mawr Vineyards
Eola-Amity Hills AVA

Winemaking

- 250 cases produced
- Fermented in neutral
French oak
- 2 days of skin contact
- Native and co-inoculated
yeast strains
- 4 Month élevage on lees
- Alcohol: 13.5%
- T.A.: 4.9 g/L
- pH: 3.39
- R.S. = 1.5 g/L

Cellaring

1 - 3 years post vintage.
This rosé is intended to
be consumed upon
release, but will hold up
well for a few years.
Enjoy 2018 - 2020.

BRYN MAWR VINEYARDS

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