

BRYN MAWR

VINEYARDS

2022 · ESTATE CHARDONNAY

EOLA - AMITY HILLS · WILLAMETTE VALLEY · OREGON



Bottle Wt:

662g

ABOUT US

Bryn Mawr, a Welsh name that loosely translates to “big hill” or “high hill,” stands perched atop the Western crest of the breezy Eola-Amity Hills AVA. Our farming is centered on organic and regenerative practices, following LIVE Certified sustainable standards to foster biodiversity and healthy ecosystems amongst the rocky volcanic slopes of our estate vineyard. In winemaking, we value adaptability and calculated risk, limiting the use of oak and sulfur to showcase the transparent character of our vines. We continuously seek to harmonize time-honored traditions with playful innovations by crafting extraordinary and forward-thinking wines.

WINE

The Estate Chardonnay is meticulously crafted with a focus on creating a complex, savory, and elegantly restrained expression of Chardonnay. The barrels used for this wine are selected for their natural acidity, persistence, and concentration. Capturing the energy of our precipitous Eola-Amity Hills vineyard, the final blend wraps brilliant, high-toned acid with rich and textured layers of oak to create a harmonious and profound example of Chardonnay.

VINTAGE

The 2022 vintage was a rollercoaster of a season. It began with a frost event that affected many parts of the Willamette Valley. Our Estate was spared on account of our later-than-average budburst date, but most feared the loss of their entire crop. Thankfully, ample spring rains followed and contributed to bountiful yields across the Valley. We were then graced with one of the longest seasons in over a decade, one that lasted well into October with sunshine and 80 days without rain. It was an astonishing vintage and a winemaker’s dream.

VINEYARDS

Bryn Mawr Vineyard · Eola-Amity Hills AVA · Willamette Valley · Oregon
Soil: Volcanic — Ritner & Nekia
Elevation: 750 Ft

WINEMAKER’S IMPRESSIONS

Bright Lemon — Brioche & Light Spice — Elegant

WINEMAKING

Case Production: 300
Fermentation: Native yeast
Aging: Fermented and sur lie aged in ~15% New French Oak for 16 months.
ABV: 12.2%

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