

BRYN MAWR

VINEYARDS

2023 · ESTATE DOLCETTO

EOLA - AMITY HILLS · WILLAMETTE VALLEY · OREGON



Bottle Wt:

623g

ABOUT US

Bryn Mawr, a Welsh name meaning “big hill,” rises proudly atop the windswept western crest of the Eola-Amity Hills AVA. Our farming is rooted in organic and regenerative practices, adhering to LIVE Certified sustainable standards to foster biodiversity and sustain the rocky volcanic slopes of our Estate vineyard. In the cellar, we embrace adaptability and calculated risk, carefully limiting oak and sulfur to preserve the pure expression of our wines. By balancing time-honored traditions with playful innovation, we craft wines that are both extraordinary and forward-thinking.

WINE

Typically found in Northern Italy’s Piedmont region, Dolcetto was a calculated risk for our Estate. After carefully assessing our slope, aspect, and soil type, we believed this vigorous, bountiful vine could be an intriguing alternative red wine for the Willamette Valley. In 2012, we planted just 10 rows, carefully managing its abundant fruit set by thinning clusters to ensure proper ripening in our cool climate. This approach resulted in concentrated, powerful wine. Encouraged by its success, we expanded our plantings in 2019 and have thoroughly enjoyed working with this vibrant, dynamic varietal.

VINTAGE

The 2023 vintage kept us on our toes. A frigid early spring delayed budbreak, but record-breaking May temperatures led to the shortest phenological intervals ever recorded in the Willamette Valley. Sporadic June rains and rare August thunderstorms provided hydration, yet the vintage maintained its relentless pace. Harvest arrived like an unstoppable tidal wave, making it our busiest September on record. Despite its rapid and unpredictable nature, meticulous yield management and skilled winemaking resulted in a diverse selection of aromatic, well-balanced wines.

WINEMAKER’S IMPRESSIONS

Cassis — Heady — Tactile

VINEYARDS

Bryn Mawr Vineyard · Eola-Amity Hills AVA · Willamette Valley · Oregon
SOIL: Volcanic - Ritner · ELEVATION: 750 Ft.

WINEMAKING

CASE PRODUCTION: 300

FERMENTATION: 100% Destemmed and fermented with ambient and cultured yeast.

AGING: 9 months in large format neutral barrels.

ABV: 12.7%

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