

# BRYN MAWR

## VINEYARDS

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### 2023 · JOHAN VINEYARD PINOT NOIR

#### VAN DUZER CORRIDOR · WILLAMETTE VALLEY · OREGON



Bottle Wt:

662g

#### 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

Johan Vineyard, a Certified Biodynamic estate located just a few miles from us in the Van Duzer AVA, boasts gentle-sloping vineyards primarily composed of glacio-lacustrine granite silts over ancient marine sedimentary bedrock. Crafted from Dijon clones 114 and 115 from vines over 20 years old. It’s aromatically expressive and highly textured, a reflection of the world-class farming that makes Johan so locally beloved.

#### 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.

#### VINEYARDS

Johan Vineyard · Van Duzer AVA · Willamette Valley · Oregon

SOIL: Glacio-lacustrine granite silts - Hazelair & Steiwer · ELEVATION: 250 Ft.

#### WINEMAKER’S IMPRESSIONS

Black Fruit — Wet Stone — Delicate

#### WINEMAKING

CASE PRODUCTION: 300

FERMENTATION: 8% whole cluster fermentation with ambient yeast.

AGING: 17 months in 13% new French oak.

ABV: 13.6%

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