

# BRYN MAWR

## VINEYARDS

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### 2023 · WILLAMETTE VALLEY PINOT NOIR

#### OREGON



Bottle Wt:

468g

#### 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

Our Willamette Valley Pinot Noir blends grapes from our high-elevation Estate with those from trusted lower-slope vineyards. Partnering with quality sites within the Northern Willamette Valley allows us to craft a generous, expressive wine. This balanced Pinot Noir harmonizes the structure and spice of our volcanic sites with the body and lavish fruit from our marine and loess sites, making it an inviting wine that perfectly captures the vintage.

#### 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

40% Eola-Amity Hills · Willamette Valley · Oregon  
30% Van Duzer Corridor · Willamette Valley · Oregon  
20% Ribbon Ridge · Willamette Valley · Oregon  
10% Chehalem Mountains · Willamette Valley · Oregon

#### WINEMAKER'S IMPRESSIONS

Black Cherry — Spice — Complex

#### WINEMAKING

CASE PRODUCTION: 3,250  
FERMENTATION: 25% whole cluster fermentation with ambient and cultured yeast.  
AGING: 10 months in 15% new French oak.  
ABV: 13.8%

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