

BRYN MAWR

VINEYARDS

2024 · PINOT NOIR ROSÉ

WILLAMETTE VALLEY · OREGON



Bottle Wt:

450g

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

Crafted with a “rosé intentional” mindset, our Rosé of Pinot Noir starts in the vineyard with a dedicated block of the 777 clone. Careful cropping and early handpicking ensure fresh, concentrated grapes. After partial destemming, the fruit undergoes an extended cold soak of up to four days to enhance color, flavor, and aromatics. The berries are then gently pressed into neutral French oak barrels for fermentation and lees aging, adding body and complexity. The result is a vibrant, layered Rosé of Pinot Noir with mouthwatering acidity and refined texture.

VINTAGE

The 2024 growing season began with plentiful spring rains, providing the vines with ample moisture for the warm summer ahead. Temperatures were never too extreme, with heat arriving at ideal times to support healthy growth in the vineyard. A defining August rainstorm came early enough to avoid damage but late enough to slow ripening, allowing the fruit to develop exceptional balance and concentration. The 2024 vintage will be remembered for all the right reasons, producing wines that showcase Oregon’s highest potential.

VINEYARDS

Fender’s Rest Vineyard · Van Duzer Corridor AVA · Willamette Valley · Oregon
SOIL: Marine Sedimentary - Dupee · ELEVATION: 350 Ft.

WINEMAKER’S IMPRESSIONS

Guava — Wild Strawberry — Magnolia

WINEMAKING

CASE PRODUCTION: 275

FERMENTATION: Fruit is partially destemmed and fermented in barrels using native and cultured yeast.

AGING: Sur lie aged in neutral barrels for 5 months.

ABV: 12.3% · IRF: Dry · RS: 0.5 g/L · TA: 5.2 g/L

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