

# BRYN MAWR

## VINEYARDS

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### 2023 · ESTATE CHARDONNAY

EOLA - AMITY HILLS · WILLAMETTE VALLEY · OREGON

#### 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

The Estate Chardonnay is meticulously crafted with a focus on creating a complex, savory, and elegantly restrained expression of Chardonnay. After harvest, the numerous different clones are blended then redivided for various treatments, including foot treading, destemming, and whole-cluster pressing. Fermentation, driven by ambient yeasts, occurs in a selection of barrels of varying sizes, adding depth and complexity. 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 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

Bryn Mawr Vineyard · Eola-Amity Hills AVA · Willamette Valley · Oregon  
SOIL: Volcanic - Ritner & Nekia · ELEVATION RANGE: 700 - 900 Ft.

#### WINEMAKER'S IMPRESSIONS

Lemon Curd — Marzipan & Spice — Nimble

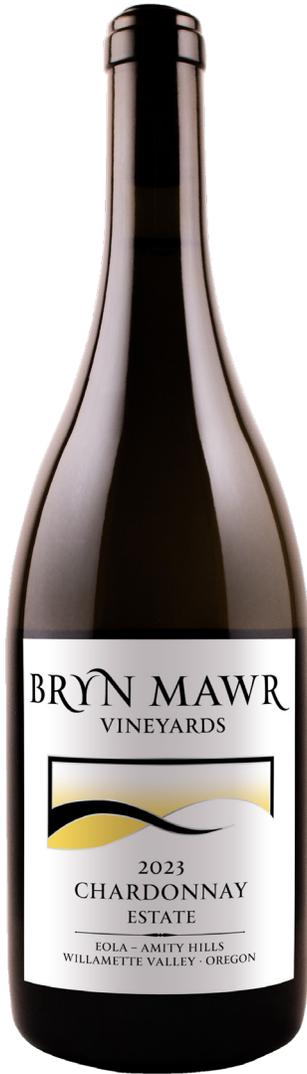
#### WINEMAKING

CASE PRODUCTION: 325

FERMENTATION: Fermented in barrel and amphora using ambient yeast.

AGING: Aged 17 months sur lie in barrel and sandstone amphora with ~23% new French oak influence.

ABV: 12.3%



Bottle Wt:

662g

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