

BRYN MAWR

VINEYARDS

2023 · FENDER'S REST 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

Fender's Rest was our first vineyard partner and has flourished under the care of grower Jeff Havlin, becoming a respected site in the Van Duzer AVA. Jeff named the vineyard after the Fender's Blue Butterfly, a critically endangered species that relies exclusively on the Kincaid Lupine for reproduction. Dedicated to conservation, he has set aside a portion of the vineyard to restore this native plant and provide habitat for these delicate butterflies. Fender's Rest Pinot Noir is rich and expressive, showcasing dark fruits, vibrant acidity, and impressive aging potential.

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

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

WINEMAKER'S IMPRESSIONS

Red Currant — Sage Leaf — Textural

WINEMAKING

CASE PRODUCTION: 300

FERMENTATION: 20% whole cluster fermentation with ambient yeast.

AGING: 17 months in 17% new French oak.

ABV: 14.5%

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