

BRYN MAWR

VINEYARDS

2023 · RESERVE CHARDONNAY

WILLAMETTE VALLEY · OREGON



ABOUT US

Bryn Mawr, a Welsh name meaning “big hill,” is nestled atop the windswept western crest of the Eola-Amity Hills AVA. Our farming is rooted in organic and regenerative practices to enhance soil and vine health. In the cellar, we embrace adaptability and curiosity, blending a science-forward approach with inspiration from natural processes. Favoring ambient yeast, judicious oak, and minimal sulfur, we aim to achieve complexity and full expression in our wines. By balancing time-honored traditions with playful innovation, we craft wines that are distinctive and forward-thinking.

WINE

When we label a wine as “Reserve,” it must meet strict criteria. These wines must exhibit exceptional persistence, layered complexity, and coiled tension needed to support extended aging. Our Reserve tier represents the pinnacle of Bryn Mawr—a blend of our finest barrels, worthy of the prestigious black label.

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

60% Van Duzer Corridor · Willamette Valley · Oregon
40% Eola-Amity Hills · Willamette Valley · Oregon

WINEMAKER'S IMPRESSIONS

Lemon — Verbena & Ginger — Textural

WINEMAKING

CASE PRODUCTION: 225

FERMENTATION: Fermented in French oak barrels using ambient yeast.

AGING: Aged 17 months sur lie in ~26% new French oak.

ABV: 12.3%

Bottle Wt:

662g

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