

2017 WILLAMETTE VALLEY CHARDONNAY



The 2017 Oregon vintage was a return to normalcy after a string of warm and early harvests. Spring and early summer were cold and wet, insomuch the phrase "June-uary" was coined. Summer was mild and cool. We saw more classic Oregon harvest dates ranging from late September to October. It was a slow and steady harvest and we closed the book with our last press load in mid-November. Needless to say, it was a long one! The wine quality is superb, and the natural acidity shines throughout our entire portfolio. Cool temperatures throughout the season helped retain the aromatics in our white wines, delivering incredible intensity and floral notes. 2017 was a classic Oregon vintage, producing highly aromatic white wines with perfect natural acidity to provide tension and carry through aging.

Our "Willamette Valley" Chardonnay is released every spring, and captures the pristine and elegant characteristics of Chardonnay. This wine is a barrel selection, whereby the barrels are chosen according to their expression of fresh primary fruit characteristics. We source the grapes from our Estate vineyard and Havlin Vineyard, both of which are strongly influenced by the cold Van Duzer winds which help retain natural acidity and bring focus to the wines.

Tasting Notes

Light straw yellow in color. The nose is sweet and forward, with ripe lemon and honeydew melon bursting forth. The entry is very smooth with a touch of sweetness. The palate transitions to a nicely weighted midpalate with viscosity and texture. The wine finishes bright and clean.

- Rachel Rose, Winemaker

92 pts, Best Buy - Wine & Spirits August 2018

90 pts - Wine Enthusiast August 2018

Vineyard

- Harvested 9/28 - 10/15/17
- 60% Bryn Mawr Vineyards Eola-Amity Hills AVA
- 40% Havlin Vineyards Willamette Valley AVA
- Chardonnay clones: 76, 95, 96.

Winemaking

- 350 cases produced
- Fermented in neutral and 1 y.o. French oak
- Native and co-inoculated yeast strains
- Sur lee aged for 4 months
- Alcohol: 12.8%
- T.A.: 5.6 g/L
- pH: 3.35
- Complete MLF

Cellaring

1 - 8 years post vintage:
For fresh, bright aromatics, enjoy 2018 - 2020.
Age longer for added complexity, 2020 - 2025.

BRYN MAWR VINEYARDS

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