BRYN MAWR
VINEYARDS

Bryn Mawr — Dolcetto

COUNTRY: USA
REGION: Willamette Valley, Oregon
SOIL: Volcanic

- Alcohol content: 13%
- Brix at harvest: 23.4º

Dolcetto is a variety you will typically see in Northern Italy, *and the decision to plant it on the estate was a calculated risk. The Dolcetto is planted on the rockiest and steepest spot on the vineyard. The site's fierce location, force the vines develop an equally intense character.*

Background:

Bryn Mawr is a Welsh name that roughly translates to "High Hill." Ranging from 650-890 feet on the Western crest of the Eola-Amity Hills, elevation is the distinctive characteristic of the site. As one of the steepest, rockiest, and windiest sites in the Willamette Valley, just a hundred yards can have a massive impact on sun and wind exposure, soil type and depth.

Bryn Mawr has multiple volcanic soil series striated throughout the property and quite the range of aspects, from true East to true West. Even though the vineyard is small, their block-to-block variation can be as great as entire regions!

Tasting notes:

Medium dark garnet color. Bright and lifted aromas of blueberry and cedar box spice complexed with high-pitched stone and petrichor notes. Light and bright on the palate, this wine is an Old World throwback expressing verve and tension.

Grape variety

100% Estate Grown Dolcetto.

Vinification

By winemaker Rachel Rose.
Small lot open top fermentations, mixed yeast strains. Manual punch downs and pump overs. Aged in French oak and stainless steel for 9 months. Twice filled barrels (no new oak).

OAK AGED

FAMILY OWNED WINERY