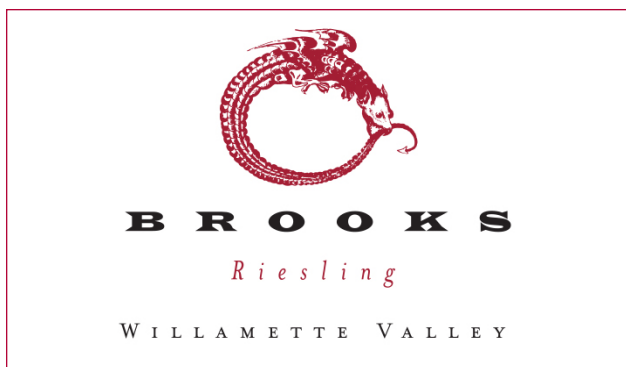


2016 WILLAMETTE VALLEY RIESLING



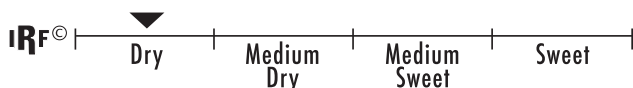
TASTING NOTES

BOUQUET: MEYER LEMON, GRAPEFRUIT, GREEN APPLE, FRESH THYME, GARDENIA, LANOLIN, APRICOT SKIN

PALATE: BRIGHT NECTARINE, WHITE PEPPER, ROSEWATER, FRESH CUT MANGO, WHITE GRAPEFRUIT

PERCEPTION: STRUCTURED AND PITHY ON THE PALATE WITH VIBRANT ACIDITY AND REFRESHING CITRUS FLAVORS

DRINKABILITY: EXCELLENT NOW, BUT WILL AGE GRACEFULLY FOR YEARS TO COME!



VINEYARDS:	23% MEYER, 19% WASCHER, 13% SUNSET VIEW, 11% MUSKABEMENT, 10% HOPE WELL, 10% VITAE SPRINGS, 5% LA CHENAIE, 5% HYLAND, 4% ORCHARD FOLD
AVA	WILLAMETTE VALLEY
VINIFICATION:	
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70 _ F
FILTRATION	CROSS-FLOW
DATE BOTTLED	FEBRUARY 2, 2017
BY THE NUMBERS:	
RESIDUAL SUGAR	8.1g/L
PH	3.11
TA	6.9 g/L
ALCOHOL	12.7%
CASE PRODUCTION	800
SUGGESTED RETAIL	\$20

2016 VINTAGE: SIMILAR TO THE PREVIOUS TWO VINTAGES, THE 2016 GROWING SEASON CONTINUED TO PUSH THE ENVELOPE FOR DEFINING THE NEW NORMAL IN OREGON AS ONE OF THE EARLIEST ON RECORD. AN UNUSUALLY WARM SPRING BROUGHT BUD BREAK BETWEEN 2-4 WEEKS EARLY, AND A SHORT HEAT SPELL AT BLOOM CONDENSED THE FLOWERING PERIOD, RESULTING IN A SMALLER FRUIT SET. SUMMER PROVIDED AVERAGE CONDITIONS WITH FEWER HEAT SPIKES THAN THE 2014 OR 2015 VINTAGES, WHICH LED TO SMALLER BERRY SIZE AND A HIGH CONCENTRATION OF FLAVORS. A WARM AUGUST SHEPHERDED ALONG THE EARLY VINTAGE AT BROOKS, RUNNING FROM SEPTEMBER 2-OCTOBER 12TH. THOUGH IT WAS AN INTENSE GROWING SEASON DUE TO THE EARLY START, THE HARVESTED GRAPES SHOWED WONDERFUL CONCENTRATION AND COMPLEXITY WITH HIGH NATURAL ACIDITY.



BROOKS

ABOUT BROOKS:

OUR APPROACH TO WINEMAKING IS SIMPLE. WE SEEK NATURAL BALANCE IN THE VINEYARD AND CELLAR, TO SHOW THE TRUE EXPRESSION OF TERROIR IN OUR WINES. WE ARE PASSIONATE ABOUT ORGANIC AND BIODYNAMIC FARMING; AS WE BELIEVE IT NOT ONLY CREATES BETTER WINES, BUT THESE IMPORTANT PRACTICES HELP KEEP OUR EARTH ALIVE AND ECOSYSTEM INTACT.