

2017 PINOT BLANC

TASTING NOTES

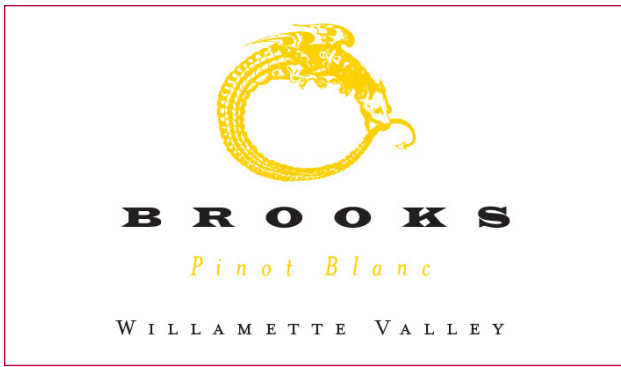
BOUQUET: GOLDEN PEAR, FRESH APRICOT, WHITE PEPPER, KEY LIME SHERBET, SULTANA

PALATE: SATSUMA, STARFRUIT, LEMON MERINGUE, SWEET CASCABEL PEPPER, RIVER ROCK

PERCEPTION: OFFERING LINEAR BUT RICH TEXTURE, VIBRANT ACIDITY, AND GENEROUS CITRUS FLAVORS WITH LINGERING MINERALITY

DRINKABILITY: AN IDEAL PAIRING WITH COASTAL FARE AND BOUNTIFUL FRESH GARDEN INGREDIENTS

2017 VINTAGE: A WET, COOL SPRING DELAYED FLOWERING UNTIL LATE JUNE, WHICH SET THE STAGE FOR A LATER HARVEST THAN THE PREVIOUS THREE VINTAGES. HOT, DRY CONDITIONS PREVAILED THROUGH THE SUMMER, YIELDING HEAT SPIKES IN AUGUST. WITH A LARGER THAN NORMAL FRUIT SET, THE GRAPES ENJOYED LONG HANG TIME LEADING UP TO HARVEST. CONDITIONS COOLED AND BROUGHT IN SCATTERED RAINS WITH THE HARVEST, WHICH BEGAN AT BROOKS ON THE 28TH OF SEPTEMBER AND RAN THROUGH NOVEMBER 1ST, ALMOST RETURNING TO NORMAL AVERAGE HARVEST DATES IN THE WILLAMETTE VALLEY. THE WINES FROM THE VINTAGE SHOW FRESH FRUIT FLAVORS AND LIVELY ACIDITY. IN ALL, IT WILL BE REMEMBERED AS A CLASSIC VINTAGE IN OREGON!



VINEYARDS:

100% CRANNELL

AVA

WILLAMETTE VALLEY

VINIFICATION:

CRUSH FORMAT

STRAIGHT TO PRESS

BARREL/STAINLESS

STAINLESS

FERMENT TEMPERATURE

50-70° F

FILTRATION

CROSS-FLOW

DATE BOTTLED

DECEMBER 21, 2017

BY THE NUMBERS:

RESIDUAL SUGAR

3.4 G/L

PH

3.26

TA

6.6 G/L

ALCOHOL

12.5%

CASE PRODUCTION

850

SUGGESTED RETAIL

\$18



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.