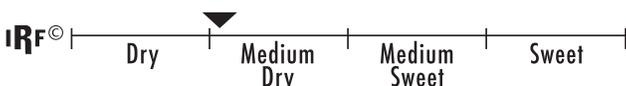
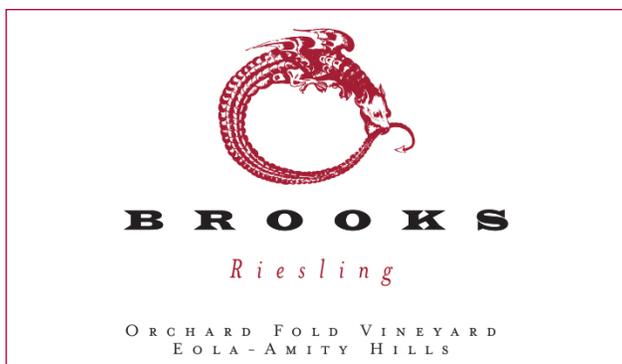


2016 ORCHARD FOLD RIESLING



TASTING NOTES

BOUQUET: LEMON HONEY, CHAMOMILE, FRESH GINGER, CANARY MELON, BERGAMOT, DRIED APRICOT

PALATE: FUJI PEAR, CANDY BRITTLE, PEACH SYRUP, MEYER LEMON, ROSEMARY

PERCEPTION: UNCTUOUS AND HONEYED WITH CONCENTRATED FRUIT FLAVORS AND LAYERED TEXTURE

DRINKABILITY: WONDERFUL PAIRED WITH SPICED AND AROMATIC FOOD, ALPINE CHEESES, AND WINTER FARE

VINEYARD:	ORCHARD FOLD
AVA	EOLA-AMITY HILLS
DATE PLANTED	2007
SOIL TYPE	VOLCANIC BASALT-NEKIA, JORY
ELEVATION	500'
EXPOSURE	SOUTHEAST
VINIFICATION:	
HARVEST DATE	OCTOBER 12, 2016
BRIX AT HARVEST	22.5
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	18.3 G/L
PH	3.06
TA	7.0 G/L
ALCOHOL	12.8%
CASE PRODUCTION	125
SUGGESTED RETAIL	\$24

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.