

2017 AMYCAS

TASTING NOTES

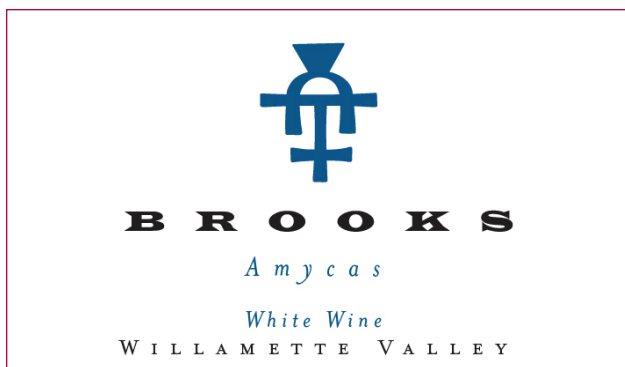
BOUQUET: ELDERFLOWER, CLEMENTINE, SQUEEZED LEMON, STARFRUIT, MINT

PALATE: LIME CURD, ENDIVE, HONEY GLOBE MELON, FLAKED SALT, ORANGE BLOSSOM

PERCEPTION: BURSTING WITH SPRING FLOWERS, PUNCHY CITRUS ACIDITY, AND REFRESHING HERBS! THIS WINE EVOKES THE AWAKENING OF SPRING GARDENS AND BLOSSOMS ON THE VINE

DRINKABILITY: COMPLIMENTARY WITH EVERYTHING FROM LOCAL SPRING PRODUCE TO EXOTIC FARE!

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!



VARIETALS:

30% RIESLING, 25% MUSCAT, 20% PINOT BLANC, 15% PINOT GRIS, 10% GEWURZTRAMINER

AVA

WILLAMETTE VALLEY

VINIFICATION:

CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	FEBRUARY 13, 2018

BY THE NUMBERS:

RESIDUAL SUGAR	4.3 G/L
PH	3.28
TA	6.4 G/L
ALCOHOL	13.0%
CASE PRODUCTION	2,000
SUGGESTED RETAIL	\$18



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.