

# 2015 SPARKLING RIESLING



## TASTING NOTES

**BOUQUET:** POMELO, MEYER LEMON, OYSTER SHELL, FRESH THYME, RIPE APRICOT SKIN

**PALATE:** WET STONE, WHITE GRAPEFRUIT, GREEN ALMOND, LEMON MACARON

**PERCEPTION:** STAR BRIGHT, REFRESHING ACIDITY AND A LIVELY MOUSSE YIELD INTENSITY AND ZIP!

**DRINKABILITY:** POP NOW FOR FRESHNESS, OR LAY DOWN FOR INCREASED TEXTURE AND REFINEMENT.



### VINEYARDS:

60% HYLAND, 38% YAMHILL, 2% ORCHARD FOLD

### AVA

WILLAMETTE VALLEY

### VINIFICATION:

#### CRUSH FORMAT

STRAIGHT TO PRESS

#### BARREL/STAINLESS

STAINLESS

#### FERMENT TEMPERATURE

50-70° F

#### FILTRATION

CROSS-FLOW

#### DATE BOTTLED

MAY 6, 2016

#### DATE DISGORGED

AUGUST 17, 2017

#### LENGTH OF TIRAGE

15 MONTHS

### BY THE NUMBERS:

#### RESIDUAL SUGAR

0.7 g/L

#### PH

3.01

#### TA

8.4 g/L

#### ALCOHOL

12.5%

#### CASE PRODUCTION

200

#### SUGGESTED RETAIL

\$40

**2015 VINTAGE:** A WARM WINTER YIELD-ED BUD BREAK THREE WEEKS EARLIER THAN NORMAL AND LEAD INTO BLOOM UNDER EXCEPTIONAL WEATHER CONDITIONS. A DRY AND HOT SUMMER WAS BROKEN UP BY RAIN IN LATE AUGUST, AND FAVORABLY COOLED DOWN IN SEPTEMBER IN TIME TO RESULT IN ONE OF THE EARLIEST HARVESTS ON RECORD. THE GRAPES AT HARVEST WERE EXTRAORDINARY IN QUANTITY AND QUALITY, OFFERING RIPENESS, BALANCE, AND EXPRESSIVE FLAVORS.



**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.

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