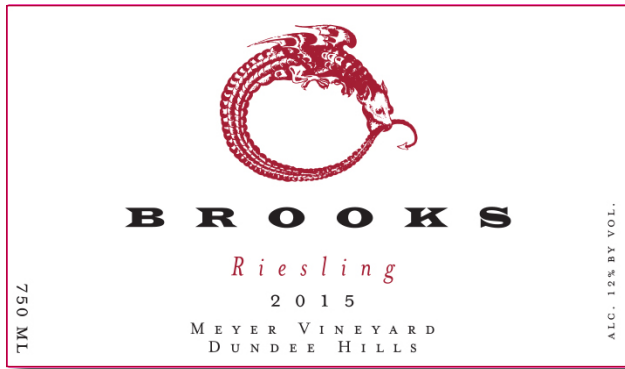


2015 MEYER RIESLING



VINEYARDS:	MEYER
AVA	DUNDEE HILLS
DATE PLANTED	2007
SOIL TYPE	VOLCANIC BASALT-JORY
ELEVATION	800'
EXPOSURE	SOUTHWEST
VINIFICATION:	
HARVEST DATE	OCTOBER 4, 2015
BRIX AT HARVEST	21.5
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 9, 2016
BY THE NUMBERS:	
RESIDUAL SUGAR	17.2 G/L
PH	3
TA	8.2 G/L
ALCOHOL	12.0%
CASE PRODUCTION	75
SUGGESTED RETAIL	\$24

TASTING NOTES

BOUQUET: RIPE NECTARINE, NEROLI, HONEY-COMB, GUAVA, ALOE VERA

PALATE: PINEAPPLE UPSIDE DOWN CAKE, PEACH BLOSSOM, MARSCAPONE, LEMON SQUARE, SWEET TARTS CANDY

PERCEPTION: CONCENTRATED CRUSHED PINEAPPLE AND CANDIED LEMON DROP WITH SPRITZY ACIDITY AND A LINGERING SWEET, FLORAL FINISH

DRINKABILITY: BRIGHT AND LIVELY! ENJOY NOW FOR FRESHNESS OR BENEFIT GAINED ELEGANCE WITH MATURITY.

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 FLAVOR.



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.