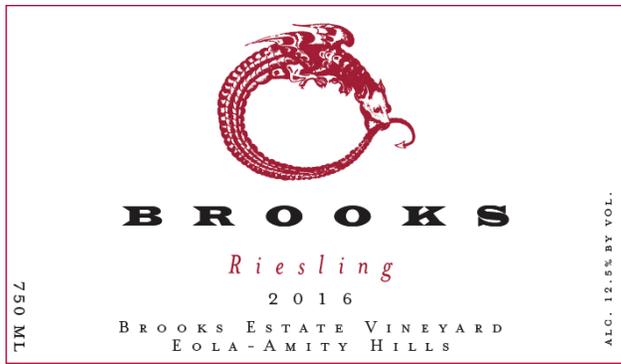


2016 BROOKS ESTATE RIESLING



TASTING NOTES

BOUQUET: LEMON DROP MELON, CHERRY BLOSSOM, OPAL APPLE, PEA SHOOT, FLINT

PALATE: SWEET LIME, BASALT, LEMON SHERBET, HONEYSUCKLE, KIWI, FLAKED SALT

PERCEPTION: STRONG MINERAL CORE WITH LIVELY CITRUS AND PRICKLING ACIDITY, SWEET NECTAR, AND A CRISP AND REFRESHING FINISH!

DRINKABILITY: ENJOY NOW AS A PERFECT SEAFOOD MATCH! CELLARING WILL BRING HARMONIZED TEXTURE, INCREASING MINERALITY, AND HEADY AROMATICS.

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.

VINEYARD:

AVA	BROOKS ESTATE EOLA-AMITY HILLS
DATE PLANTED	1974-76
SOIL TYPE	VOLCANIC BASALT-NEKIA, JORY
ELEVATION	650'
EXPOSURE	EAST
FARMING METHOD	BIODYNAMIC

VINIFICATION:

HARVEST DATE	SEPTEMBER 26 & OCTOBER 8, 2016
BRIX AT HARVEST	22.3 & 22.8
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	10.6 G/L
PH	3.00
TA	7.4 G/L
ALCOHOL	12.5%
CASE PRODUCTION	150
SUGGESTED RETAIL	\$32



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.