

2017 LOGSDON RIDGE PINOT GRIS

TASTING NOTES

BOUQUET: PAPAYA, GOLDEN KIWI, WHITE LILY, HEIRLOOM APPLE, WHITE PEACH

PALATE: MUDDLED LIME, GRAVEL, SEA SALT LOQUAT, CLOVER LEAF

PERCEPTION: LOVELY OCEANIC MINERALITY WITH CITRUS AND EXOTIC FRUITS AND PUNCHY, REFRESHING ACIDITY

DRINKABILITY: ENJOY AS THE SEASONS PROGRESS

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!



BROOKS

Pinot Gris

2017

LOGSDON RIDGE VINEYARD
WILLAMETTE VALLEY

VINEYARD:

AVA	LOGSDON RIDGE WILLAMETTE VALLEY
DATE PLANTED	LATE 90'S
SOIL TYPE	GLACIAL DEPOSIT- WILLAMETTE, WOODBURN
ELEVATION	350'
EXPOSURE	EAST

VINIFICATION:

HARVEST DATE	SEPTEMBER 30, 2017
BRIX AT HARVEST	23.0
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	0.3 G/L
PH	3.30
TA	6.4 G/L
ALCOHOL	13.5%
CASE PRODUCTION	300
SUGGESTED RETAIL	\$24



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.