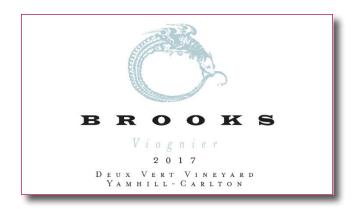
2017 DEUX VERT VIOGNIER



VINEYARD: DEUX VERT AVA YAMHILI - CARLTON **DATE PLANTED** 1994 MARINE SEDIMENTARY-SOIL TYPE PEAVINE 390' ELEVATION EXPOSURE SOUTH VINIFICATION: HARVEST DATE **OCTOBER 13, 2017** BRIX AT HARVEST 23.0 CRUSH FORMAT STRAIGHT TO PRESS BARREL/STAINLESS STAINLESS 50-70° F FERMENT TEMPERATURE FILTRATION CROSS-FLOW DATE BOTTLED FEBRUARY 13, 2018 **BY THE NUMBERS:** RESIDUAL SUGAR 3.5G/L рΗ 3.8 TA 5.3 G/L 14.0% ALCOHOL CASE PRODUCTION 150

\$24

SUGGESTED RETAIL

TASTING NOTES

BOUQUET: JASMINE, TANGERINE, SEASHELL, CORIANDER, BULGARIAN ROSE STEM

PALATE: STARFRUIT, GINGER, HONEYSUCKLE, BELGIAN ENDIVE, RIVER ROCK

PERCEPTION: EXUBERANT SPRING FLORALS GIVE WAY TO OCEANIC MINERALITY WITH WEIGHTY TEXTURE AND UPLIFTING FRESHNESS AND SPICE

DRINKABILITY: EARLY ENJOYMENT WILL SHOWCASE FRESH CITRUS AND FLORAL QUALITIES. TIME IN BOTTLE WILL ENHANCE SPICE AND UNCTUOUS TEXTURE.

2017 VINTAGE: A WET, COOL SPRING DELAYED FLOWERING UNTIL LATE JUNE, WHICH SET THE STAGE FOR A LATER HARVEST THAN THE PREVIOUS THREE Нот, VINTAGES. 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!



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.