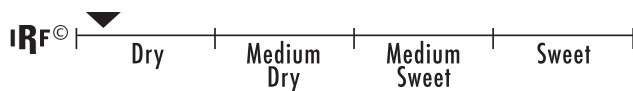
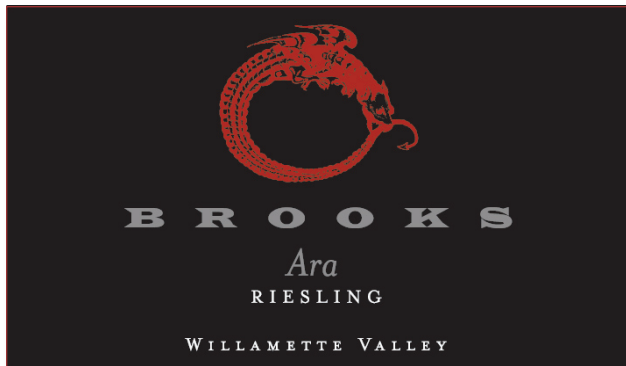


2011 ARA RIESLING



VINTAGE:	2011
VINEYARDS:	BROOKS ESTATE & YAMHILL
AVA:	WILLAMETTE VALLEY
CRUSH FORMAT:	PRESSED IMMEDIATELY
BARREL/STAINLESS:	STAINLESS
FERMENT TEMPERATURE:	50-70 DEGREES
FILTRATION:	CROSS FLOW
DATE RELEASED:	JUNE, 2014
ALCOHOL:	11%
PH:	2.83
ACID:	11.3 G/L
RESIDUAL SUGAR:	4.4 G/L
CASE PRODUCTION:	290 CASES
SUGGESTED RETAIL:	\$28

TASTING NOTES

CHRIS BLANCHARD, MS

THIS IS THE ONE WHERE YOU TRY AND FOOL YOUR FRIENDS INTO GUESSING THIS IS FROM A WARM REGION IN GERMANY LIKE THE PFALZ OR MITTEL RheIN, OR MAYBE EVEN A CLARE VALLEY RIESLING FROM AUSTRALIA. STRAIGHT UP DISTINCTIVE GASOLINE HIGH NOTES. CANDY GREEN APPLE, LEMON PEEL, NECTARINE, TANGERINE, SLATEY, WITH A PERCEPTION OF ROCKS AND STONES IN THE NOSE.

EXTREME ACIDITY, TERROIR DRIVEN, A SQUEEZE OF LIME, MARGARITA, TANGERINE, AND INTENSE CITRUS NOTES. DEFINITELY A UNIQUE PERSONALITY FOR FANS OF THE OLD WORLD AND FOR LOVERS OF TERROIR AND ACID DRIVEN WINES, WITH ITS FRESH CITRUS AND LEAN TART FRUIT FINISH. BEAUTIFUL LASER LIKE PRECISION FINISHING WITH A LONG MINERAL BRIGHT FINISH.

POUR THIS ALONGSIDE A PLATTER OF OYSTERS ON A HOT DAY, OR ENJOY WITH A GIANT SHELLFISH PLATTER OR ARTISAN GOAT CHEESES AT THE END OR BEGINNING OF THE MEAL.



BROOKS

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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.