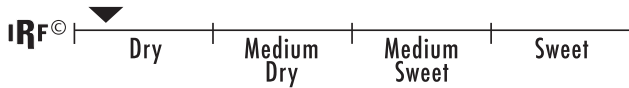


2015 SUNSET VIEW RIESLING



VINTAGE	2015
VINEYARD	SUNSET VIEW
AVA	EOLA-AMITY HILLS
DATE PLANTED	2006
SOIL TYPE	MARINE SEDIMENTARY-CHEHULPUM, HAZELAIR
ELEVATION	300'
EXPOSURE	SOUTH
HARVEST DATE	OCTOBER 9, 2015
BRIX AT HARVEST	22.7
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 9, 2016
ALCOHOL	13.5%
RESIDUAL SUGAR	6.4 G/L
PH	3.29
TA	6.3 G/L
CASE PRODUCTION	50
SUGGESTED RETAIL	\$24

TASTING NOTES

CHRIS BLANCHARD, MS

CLASSIC RIESLING PETROL NOTES, SITTING HIGH ABOVE THE NECTARINE AND SATSUMA CITRUS. PRETTY FLORAL WHITE FLOWERS IN THE NOSE WITH RIPE MELON, CITRUS BLOSSOM AND WATER-CRESS.

THIS IS A SERIOUS AND FULLER BODIED WINE, WITH JUST MEDIUM ACID AND PLENTY OF RIPE FRUIT. IT SHOWS MORE EARTH AND MINERAL, MORE MELON AND APPLE, WITH A SLIGHT BITTERNESS AND TANNIN ON THE FINISH. A POWERHOUSE FOR SURE, THAT SHOULD OPEN UP GRACEFULLY WITH TIME. RED DELICIOUS APPLE, QUINCE AND UNDER RIPE PEAR, FLORAL, YET MASCULINE WITH INTENSE STRUCTURE.

I WOULD ACTUALLY DARE TO PAIR THIS WITH MEAT, CHICKEN AND PORK FOR SURE, BUT EVEN A LIGHTLY SEASONED FLANK STEAK, OR SQUAB AND GUINEA HEN. NEEDS FAT TO TAME IT, A NICE PIECE OF FATTY WHITE FISH WOULD WORK BEAUTIFULLY.



BROOKS

T: 503.435.1278 CONTACT: JANIE BROOKS HEUCK E: JANIE@BROOKSWINES.COM
WINERY: 21101 SE CHERRY BLOSSOM LANE, AMITY, OR 97101

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.