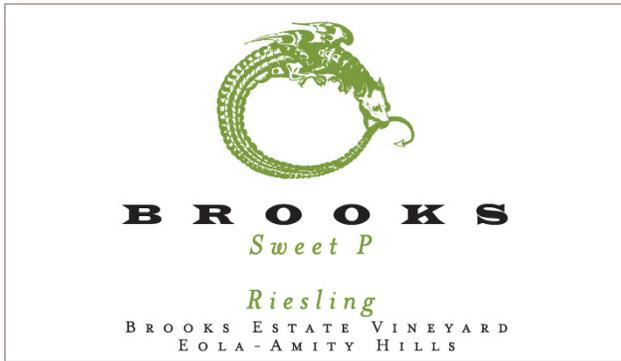


2014 SWEET P RIESLING



VINTAGE:	2014
VINEYARD:	BROOKS ESTATE
AVA:	EOLA-AMITY HILLS
DATE PLANTED:	1974
SOIL TYPE:	JORY
ELEVATION:	590-720'
EXPOSURE:	SOUTHEAST FACING
CLONES:	RIESLING
FARMING METHOD:	BIODYNAMIC & DEMETER CERTIFIED
IRRIGATION:	NONE
CRUSH FORMAT:	PRESSED IMMEDIATELY
BARREL/STAINLESS:	STAINLESS
FERMENT TEMPERATURE:	50-70 DEGREES
YEAST:	NATIVE
FILTRATION:	CROSS FLOW
DATE PICKED:	10/11/2014
DATE BOTTLED:	1/14/2015
DATE RELEASED:	3/2015
ALCOHOL:	11.5%
PH:	3.05
ACID:	7.6 G/L
RESIDUAL SUGAR:	5% / 50 G/L
CASE PRODUCTION:	500 CASES
SUGGESTED RETAIL:	\$24

TASTING NOTES

CHRIS BLANCHARD, MS

RIPE FUJI APPLE, JASMINE AND MUSK AND BAKED PEAR. FLORAL NOTES OF ROSE PETAL, LIME BLOSSOMS AND YELLOW PEACH. CANDIED GINGER, PASSION FRUIT AND A TOUCH OF TARRAGON AND WILD HERBS.

IN THE MOUTH, IT IS BURSTING WITH BEAUTIFUL RIPE FRESH FRUIT. PEACHES AND PEARS STRAIGHT OFF THE TREE. BAKED RED APPLE TART, QUINCE PASTE, CUT GRASS AND MELON. THIS HAS A MOUTHWATERING LEVEL OF ACIDITY, BALANCED BY JUST A SLIGHT ELEVATION OF SUGAR THAT MAKES FOR THE PERFECT FINISH, LIKE SWEET AND SOUR, OR SALTY AND SWEET. SUCH A BEAUTIFUL SPRING DRINK, FOR SITTING IN THE GARDEN OR AN AFTERNOON OF FRIENDS AND SNACKS.

THIS WOULD BE BEAUTIFUL WITH ROAST WHOLE FISH AND ROOT VEGETABLES. ALSO SHOULD BE AMAZING WITH BARBECUED PORK, GINGER FISH AND SWEET AND SOUR CHICKEN. AND YES, THIS WOULD BE AMAZING WITH FATTY TUNA OR SALMON BELLY SUSHI.



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.