

# 2017 ROSE

## TASTING NOTES

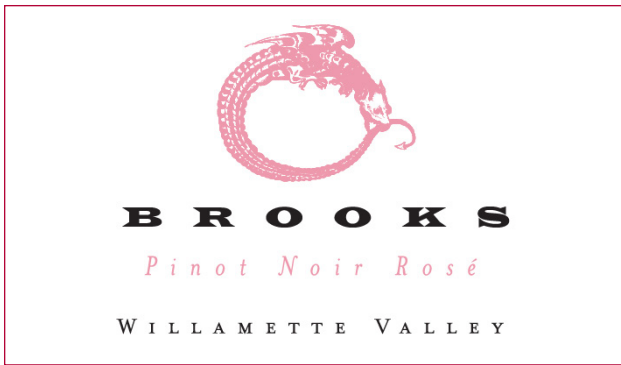
**BOUQUET:** CAVAILLON MELON, TEA ROSE, PINK PEPPERCORN, RIPE HONEYCRISP APPLE, LAVENDER

**PALATE:** WHITE STRAWBERRY, FRESH CHEVRE, CANDIED GRAPEFRUIT, SHAVED FENNEL, WATERCRESS

**PERCEPTION:** BURSTING WITH ACIDITY, AND GIVING WAY TO A CREAMY MOUTHFEEL AND CRISP MOUTHWATERING FINISH!

**DRINKABILITY:** ENJOY YEAR-ROUND!

**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!



### VINEYARDS:

61% ROSE-WEBER, 21% MUSKA, 18% CRANNELL

### AVA

WILLAMETTE VALLEY

### VINIFICATION:

#### CRUSH FORMAT

STRAIGHT TO PRESS

#### BARREL/STAINLESS

STAINLESS

#### FERMENT TEMPERATURE

50-70° F

#### FILTRATION

CROSS-FLOW

#### DATE BOTTLED

DECEMBER 20, 2017

### BY THE NUMBERS:

#### RESIDUAL SUGAR

2.0 G/L

#### PH

3.32

#### TA

5.8 G/L

#### ALCOHOL

14.0%

#### CASE PRODUCTION

3,000

#### SUGGESTED RETAIL

\$20



### 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.