

2015 MONKS GATE RIESLING

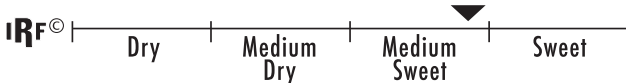
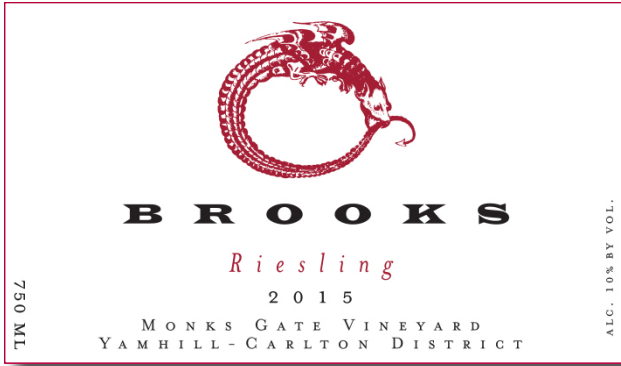
TASTING NOTES

BOUQUET: APPLE LEATHER, GOLDEN RAISIN, PEAR CLAFOUTIS, HONEYSUCKLE

PALATE: LIME ZEST, BAKED GRANNY SMITH APPLE, CLOVE, BITTER ORANGE MARMALADE

PERCEPTION: SWEET AUTUMN FRUITS WITH LUSH ACIDITY, STRUCTURED TANNIN, AND AN UPLIFTING FINISH.

DRINKABILITY: READY TO BE ENJOYED! DELIGHTFUL PAIRED WITH SEASONAL FRUIT-BASED DESSERTS OR AFTER DINNER CHEESES WITH LOCAL HONEY.



VINEYARDS:

MONKS GATE

AVA

YAMHILL-CARLTON

DATE PLANTED

2007

SOIL TYPE

MARINE SEDIMENTARY-
WILLAKENZIE

ELEVATION

260'

EXPOSURE

WEST

VINIFICATION:

HARVEST DATE

SEPTEMBER 24, 2015

BRIX AT HARVEST

21.0

CRUSH FORMAT

STRAIGHT TO PRESS

BARREL/STAINLESS

STAINLESS

FERMENT TEMPERATURE

50-70° F

FILTRATION

CROSS-FLOW

DATE BOTTLED

MAY 9, 2016

BY THE NUMBERS:

RESIDUAL SUGAR

34.6 g/L

PH

3.04

TA

7.7 g/L

ALCOHOL

10.0%

CASE PRODUCTION

75

SUGGESTED RETAIL

\$24

2015 VINTAGE: A WARM WINTER YIELD-ED BUD BREAK THREE WEEKS EARLIER THAN NORMAL AND LEAD INTO BLOOM UNDER EXCEPTIONAL WEATHER CONDITIONS. A DRY AND HOT SUMMER WAS BROKEN UP BY RAIN IN LATE AUGUST, AND FAVORABLY COOLED DOWN IN SEPTEMBER IN TIME TO RESULT IN ONE OF THE EARLIEST HARVESTS ON RECORD. THE GRAPES AT HARVEST WERE EXTRAORDINARY IN QUANTITY AND QUALITY, OFFERING RIPENESS, BALANCE, AND EXPRESSIVE FLAVOR.



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.