



WINE

Nicholas Gewürtztraminer

VINTAGE

2011

APPELLATION

Chehalem Mountains

VINEYARDS

Nicholas Estate Vineyard

PRODUCTION

40 cases

ALCOHOL

13%

SUGGESTED RETAIL

\$18. | bottle

WINERY INFO

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2011 BROOKS GEWÜRZTRAMINER NICHOLAS ESTATE VINEYARD

ABOUT

WE HAVE BEEN MAKING GEWÜRZTRAMINER FOR YEARS AS IT IS AN ESSENTIAL COMPONENT OF OUR WHITE BLEND AMYCAS. STARTING IN 2010, CHRIS LOVED THE WINE ON ITS OWN SO WE KEPT A SMALL AMOUNT AND CREATED ITS OWN LABEL. WE DON'T KNOW IF IT WILL COME AGAIN, SO ENJOY. ONLY 40 CASES PRODUCED IN 2011!

WINEMAKING NOTES

IN 2011, THE WILLAMETTE VALLEY EXPERIENCED THE COLDEST APRIL THROUGH JUNE ON RECORD, WHICH MADE FOR A VERY LATE HARVEST. THE GRAPES WERE BROUGHT IN AND WHOLE CLUSTER PRESSED. THE JUICE WAS SETTLED OUT FOR A DAY OR TWO BEFORE BEING RACKED OFF OF THE GROSS LEES AND INTO A SMALL STAINLESS STEEL FERMENTATION TANK. WE PREFER A PROLONGED COOL FERMENTATION WITH OUR WHITE WINES, AND THIS IS PARTICULARLY IMPORTANT IN CAPTURING THE COMPLEX VOLATILE AROMATICS OF GEWÜRZTRAMINER. AFTER FERMENTATION WAS COMPLETED, WHICH WAS ABOUT FIVE MONTHS, THE WINE WAS GENTLY MOVED OFF OF THE LEES AND FINED FOR CLARITY BEFORE A FINAL FILTRATION PRIOR TO BOTTLING.

TASTING NOTES — CHRIS BLANCHARD, MS

I INSTANTLY THINK OF INDIAN FOOD WHEN SMELLING THIS WINE. DRIED ROSE PETAL, CURRY, CORIANDER AND CUMIN SPICES IN THE NOSE. THIS IS FOLLOWED BY EXOTIC FRUIT NOTES OF GRILLED PEACHES, POMEGRANATE, GRAPEFRUIT, HONEYSUCKLE AND ROSE WATER. WHAT INCREDIBLE AROMAS IN THIS WINE!

A DRY STYLE WITH MODERATE ACIDITY, CUT GRASS AND GREEN TOMATO, NUTMEG AND CORIANDER HINTS, WITH A CONFIRMATION OF GRILLED PEACHES AND DRIED ROSE PETALS. THE WINE IS VERY SERIOUS AND COMPLEX, BROODING AT TIMES AND IT WILL CHALLENGE YOU TO INCREASE YOUR VOCABULARY OF WINE DESCRIPTORS. I MEAN THIS IN ALL SERIOUSNESS. SPICY AND MUSKY WITH A THOUGHT OF FRESH LYCHEES AND RIPE MELON. THE DESCRIPTIONS OF THIS WINE ARE NEVER ENDING AS IS THE INTENSITY OF THE FINISH.

WHILE I IMAGINE THIS WOULD BE INCREDIBLE WITH SIMPLE SUSHI LIKE TORO OR MACKEREL, IT WOULD BE BETTER SERVED WITH A DISH MORE COMPLEX, LIKE SCALLOPS WITH CAULIFLOWER PUREE, OR SKATE WITH A SWEET ONION PUREE, OR PERHAPS GRILLED ROOT VEGETABLES, ETC., ETC.



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