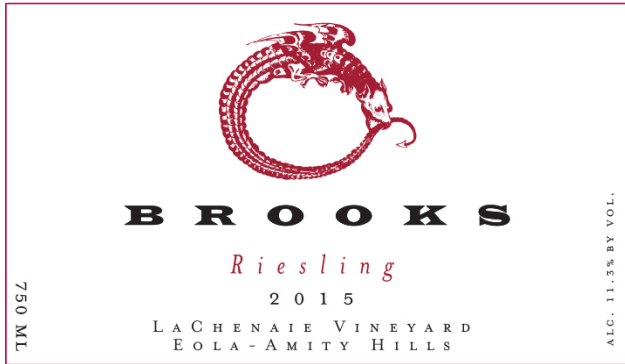


2015 LA CHENAIE RIESLING



VINTAGE	2015
VINEYARD	LA CHENAIE
AVA	EOLA-AMITY HILLS
DATE PLANTED	2006
SOIL TYPE	VOLCANIC BASALT-JORY, RITNER, GELDERMAN
ELEVATION	485'
EXPOSURE	SOUTHEAST
HARVEST DATE	OCTOBER 2, 2015
BRIX AT HARVEST	22.5
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 9, 2016
ALCOHOL	11.3%
RESIDUAL SUGAR	37.9 G/L
PH	3.15
TA	6.2 G/L
CASE PRODUCTION	100
SUGGESTED RETAIL	\$24

TASTING NOTES

CHRIS BLANCHARD, MS

LEMON VERBENA AND SORREL JUMP OUT OF THE GLASS. LEMON CURD, AND ORANGE POPPY SEED CAKE, WITH THE MOST BEAUTIFUL AND AMAZING FLORAL NOTES. GARDENIA, WHITE ROSE, HONEY-SUCKLE, AND GRAPEFRUIT BLOSSOMS.

THIS IS LUSH AND SEXY, OFF-DRY WITH A TOUCH OF SWEETNESS, ROUND RIPE CANNED PEAR SYRUP, PEACH SYRUP, APRICOT AND MARMALADE. JUST THE TINY BIT OF PITHY BITTERNESS ADDS A WONDERFUL COMPLEXITY TO THE MODERATE ACIDITY AND MINERAL, RIPE FRUIT FINISH. VERY INTRIGUING AND INTENSE, WITH A NEVER ENDING FINISH OF ROUND, FRUIT AND PERFUME.

YOU CAN'T GO WRONG PAIRING THIS RIESLING WITH SPICY FOOD. THAT COULD BE THAI CHILI, SIRACHA, INDIAN FOOD, CHICKEN OR SHRIMP CURRY, OR KOREAN FRIED CHICKEN.



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.