

2015 VITAE SPRINGS RIESLING



VINTAGE	2015
VINEYARD	VITAE SPRINGS
AVA	WILLAMETTE VALLEY
DATE PLANTED	1978
SOIL TYPE	VOLCANIC BASALT-NEKIA & JORY
ELEVATION	700'
EXPOSURE	SOUTH
CLONE	SUITCASE MOSEL & ALSACE
HARVEST DATE	SEPTEMBER 29, 2016
BRIX AT HARVEST	23.5
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 9, 2016
ALCOHOL	12.5%
RESIDUAL SUGAR	21.6 G/L
PH	2.98
TA	8.1 G/L
CASE PRODUCTION	75
SUGGESTED RETAIL	\$24

TASTING NOTES

CHRIS BLANCHARD, MS

WONDERFUL FRESH FRUIT AROMAS OF HONEYSUCKLE, PASSION FRUIT AND GUAVA, WITH QUINCE AND YELLOW PLUM. THERE IS A PRETTY FLORAL ELEMENT OF WHITE FLOWERS AND ORANGE MIST, AND SPRING RAIN ON THE CONCRETE. THE MOUTH FEEL IS LEAN AND WIRY. INTENSITY IN THE CRISP, BRACING, ACIDITY, AND NOTES OF TANGERINE, NECTARINE, PEACH AND GREEN APPLE. PURITY OF FRUIT AND A PERSISTENT CITRUS FINISH MAKES THIS SUCH A FUN AND LIVELY WINE. HINTS OF CHERVIL, TARRAGON AND HERB GARDEN WITH A PERCEIVED MINERALITY AND AMAZINGLY BRIGHT, EXCITING FINISH.

THIS IS A PERFECT APERITIF WINE, WHICH COULD GO WELL WITH OYSTERS, SNAPPY COLD SHRIMP COCKTAIL, DUNGENESS CRAB OR VEGETABLE CRUDITÉS. A PERFECT SUMMER PARTY STARTER FOR THE ICE BUCKET!



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.