

2016 SWEET P RIESLING

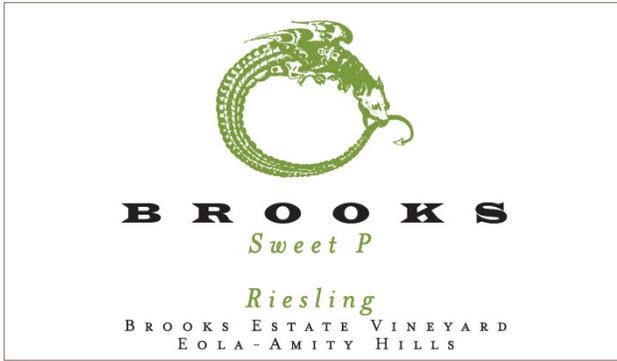
TASTING NOTES

BOUQUET: LEMON BALM, SPEARMINT, NECTARINE, LILY, CARDAMOM

PALATE: FRESH MANGO, TANGERINE, OPAL APPLE, WHITE PEPPER, SAGE

PERCEPTION: CONCENTRATED FRUIT FLAVORS ACCENTUATED WITH PRICKLY ACIDITY, LUSCIOUS TEXTURE, AND A LINGERING FINISH

DRINKABILITY: JUST BEGINNING TO SHINE. WILL AGE ELEGANTLY FOR YEARS TO COME!



VINEYARD:

AVA	BROOKS ESTATE EOLA-AMITY HILLS
DATE PLANTED	1974-76
SOIL TYPE	VOLCANIC BASALT
ELEVATION	650'
EXPOSURE	EAST
FARMING METHOD	BIODYNAMIC

VINIFICATION:

HARVEST DATE	SEP 25 & 8, 2016
BRIX AT HARVEST	22.3 & 22.8
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	FEBRUARY 3, 2017

BY THE NUMBERS:

ALCOHOL	11.9%
RESIDUAL SUGAR	36.5 g/L
PH	3.06
TA	7.6 g/L
CASE PRODUCTION	500
SUGGESTED RETAIL	\$24

2016 VINTAGE: SIMILAR TO THE PREVIOUS TWO VINTAGES, THE 2016 GROWING SEASON CONTINUED TO PUSH THE ENVELOPE FOR DEFINING THE NEW NORMAL IN OREGON AS ONE OF THE EARLIEST ON RECORD. AN UNUSUALLY WARM SPRING BROUGHT BUD BREAK BETWEEN 2-4 WEEKS EARLY, AND A SHORT HEAT SPELL AT BLOOM CONDENSED THE FLOWERING PERIOD, RESULTING IN A SMALLER FRUIT SET. SUMMER PROVIDED AVERAGE CONDITIONS WITH FEWER HEAT SPIKES THAN THE 2014 OR 2015 VINTAGES, WHICH LED TO SMALLER BERRY SIZE AND A HIGH CONCENTRATION OF FLAVORS. A WARM AUGUST SHEPHERDED ALONG THE EARLY VINTAGE AT BROOKS, RUNNING FROM SEPTEMBER 2-OCTOBER 12TH. THOUGH IT WAS AN INTENSE GROWING SEASON DUE TO THE EARLY START, THE HARVESTED GRAPES SHOWED WONDERFUL CONCENTRATION AND COMPLEXITY WITH HIGH NATURAL ACIDITY.



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.