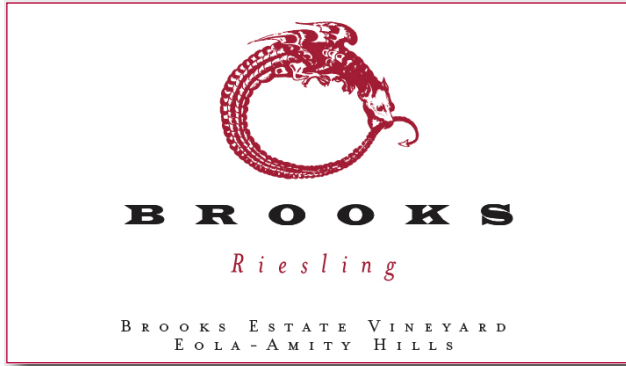


# 2021 BROOKS ESTATE RIESLING



## VINEYARD

AVA	Brooks Estate Vineyard
DATE PLANTED	Eola-Amity Hills
SOIL TYPE	1974-1976
ELEVATION	Volcanic Basalt-Nekia, Jory
EXPOSURE	650'
FARMING METHOD	East
	Biodynamic

## VINIFICATION

HARVEST DATE	October 5, 2021
CRUSH FORMAT	Straight to Press
YEAST	Native
BARREL/STAINLESS	Stainless
FERMENT TEMPERATURE	50-70° F
FILTRATION	Cross-Flow
DATE BOTTLED	June 5, 2022

## BY THE NUMBERS

RESIDUAL SUGAR	12.43 g/L
pH	2.92
TA	9.1 g/L
ALCOHOL	12%
CASE PRODUCTION	200
SUGGESTED RETAIL	\$34

## AROMA

Meyer Lemon Zest, Straw, Beeswax, Tangerine, Star Fruit, Calla Lily.

## PALATE

Nectarine, Sea Salt, Chinese White Pear, Yellow Apple.

## IMPRESSION

A bright and lively dry Riesling with mouth-watering acidity and expressive notes of lemon, beeswax, yellow apple, and sea salt.

## 2021 VINTAGE:

Rain events at the beginning of bloom diminished yields, and a dry summer was punctuated with unprecedented heatwaves. The timing worked in our favor since the heat happened pre-veraison, and the vines handled it well.

Harvest started in early September, but lower temperatures across the state allowed for a long and measured harvest season, with harvest extending into mid-October.

No disease, high sugars, balanced acids, and great flavors. 2021 will undoubtedly rank as one of the top Oregon vintages.



## 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.

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