

2022 AMYCAS WHITE BLEND



B R O O K S

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White Wine

W I L L A M E T T E V A L L E Y

VARIETALS:

35% Pinot Blanc, 32% Riesling, 23% Muscat, 5% Pinot Gris, 5% Gewürztraminer

AVA Willamette Valley

VINIFICATION:

CRUSH FORMAT Straight to Press

BARREL/STAINLESS Stainless

FERMENT TEMPERATURE 50-70° F

FILTRATION Cross-Flow

DATE BOTTLED February 16, 2023

BY THE NUMBERS:

RESIDUAL SUGAR 3.14 g/L

pH 3.36

TA 6.2 g/L

ALCOHOL 13%

CASE PRODUCTION 1,200

SUGGESTED RETAIL \$28

AROMA

Peach Blossom, Lemon, Mandarine, Nectarine, Jackfruit, Gummy Peach Rings.

PALATE

Peach, Papaya, Ginger, Satsuma Mandarin, Peach Sorbet.

IMPRESSION

A stunning, dry Alsatian Blend with layers of stone fruit and citrus with a lengthy ginger and peach sorbet finish.

2022 VINTAGE:

Heavy frost in April delayed flowering and pushed back the season. Cool temperatures in May and June further delayed the vintage. The fear was that the grapes wouldn't ripen in time for harvest if the rain and cold weather came in early October as usual.

Luckily July and August saw hot temperatures that helped accelerate ripening, and temperatures remained warm, and the rains held off until mid-October, allowing for an extended ripening period.

We let our grapes hang out until the last possible minute, just before the rain and cold weather hit. The 2022 harvest was fast and furious, to say the least! The resultant wines are stunningly balanced and expressive. A truly classic Oregon vintage!

Certified



Corporation™



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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