

2022 PINOT BLANC



AROMA

Honeydew Melon, Asian Pear, Citrus Blossom, Lime.

PALATE

Lemon Zest, Peach, Gooseberry, Gravel, Golden Delicious Apple.

IMPRESSION

A lively Pinot Blanc with mouth-watering notes of lemon zest, golden delicious apples, and pear with a gravelly mineral finish. Pair with sunshine!

VINEYARDS:

95% Crannell,
5% Bellevue Cross

AVA Willamette Valley

VINIFICATION:

CRUSH FORMAT Straight to Press

BARREL/STAINLESS Stainless

FERMENT TEMPERATURE 50-70° F

FILTRATION Cross-Flow

DATE BOTTLED February 15, 2023

BY THE NUMBERS:

RESIDUAL SUGAR 2.46 g/L

pH 3.22

TA 6.7 g/L

ALCOHOL 12.8%

CASE PRODUCTION 800

SUGGESTED RETAIL \$28

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!



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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