



## **WINE**

Amycas White Table Wine

## **VINTAGE**

2007

## **APPELLATION**

Willamette Valley

## **VINEYARDS**

Eola Hills, Hyland and  
Helmick Hill

## **PRODUCTION**

1950 cases

## **ALCOHOL**

12.8%

## **SUGGESTED RETAIL**

\$15. | bottle

## **WINERY INFO**

Contact: Janie Brooks Heuck

T: 503.435.1278

F: 831.647.1956

E: [janie@brookswines.com](mailto:janie@brookswines.com)

Business Office:

1015 Vaquero Road

Pebble Beach, CA 93953

## **2007 AMYCAS**

### **ABOUT**

AMYCAS IS A DELIGHTFUL CRISP AND FLORAL BLEND WITH GOOD ACIDITY AND LOVELY AROMATICS. IT IS TYPICALLY FOUND IN ALSACE AND IS A UNIQUE WINE, THAT IS UNIQUE TO BROOKS....

### **WINEMAKING NOTES**

THE GRAPES WERE HAND SORTED AND 100% DESTEMMED. THE FRUIT SETTLED FOR 1-2 DAYS AFTER PRESSING AND RACKING TO AGE IN SMALL LOT STAINLESS STEEL FERMENTATION TANKS. THE TEMPERATURES DROPPED TO 52-55 DEGREES AND YEAST WAS ADDED. FERMENTATIONS LASTED FROM FIVE WEEKS TO SIX MONTHS, DEPENDING UPON THE VARIETAL AND LOT. ONCE COMPLETE, THE WINES WERE RACKED OFF THE LEES AND INDIVIDUAL LOTS WERE TASTED TO DETERMINE THE OVERALL BLEND. WE BOTTLED THIS WINE IN SPRING OF 2008 TO CAPTURE ITS FRESH AND LIVELY CHARACTERS. VARIETALS INCLUDE PINOT GRIS, PINOT BLANC, RIESLING, GEWURZTRAMINER AND MUSCAT.

### **TASTING NOTES**

IMMEDIATE AROMAS OF APRICOTS, MINERALS, WHITE FLOWERS, MELONS, POWDERED SUGAR, WHITE PEACHES, LIME AND KIWIS. IN THE MOUTH, THE ATTACK IS IMMEDIATELY DRIVEN BY BEAUTIFUL RIPE ACIDITY AND TREMENDOUS MINERALITY. PURE NOTES OF TANGERINES PUSH THE WINE INTO A SUCCULENT MID-PALATE. AS THE MID-PALATE FADES, BEAUTIFUL NOTES OF HONEY AND RIPE APRICOTS TAKE OVER AND GIVE WEIGHT AND STRUCTURE TO THE WINE. THE FINISH IS PURE STONES SLATHERED IN LIME BLOSSOM HONEY...STRUCTURED AND INTENSE. THIS WINE IS CERTAINLY NOT FOR THE FAINT OF HEART AND CERTAINLY IS THE MOST STRUCTURED AMYCAS TO DATE.



**B R O O K S**

[WWW.BROOKSWINES.COM](http://WWW.BROOKSWINES.COM)