



WINE

Willamette Valley Riesling

VINTAGE

2007

APPELLATION

Willamette Valley

VINEYARDS

Eola Hills, Hyland, Yamhill
and Krause

PRODUCTION

1081 cases

ALCOHOL

11.1%

RESIDUAL SUGAR

0.6%

SUGGESTED RETAIL

\$18. | bottle

WINERY INFO

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2007 WILLAMETTE VALLEY RIESLING

ABOUT

THIS WINE IS NOT YOUR TYPICAL RIESLING...IT IS AN INITIATIVE TO RESTORE THE REPUTATION OF RIESLING AND TO SHOWCASE HOW WELL OLD VINES CAN GROW IN THE WILLAMETTE VALLEY. IT REVEALS TERROIR MORE THAN ANY OTHER WHITE VARIETAL AND CARRIES THROUGH WITH FINESSE AND ELEGANCE.

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 LOT. ONCE COMPLETE, THE WINES WERE RACKED OFF THE LEES AND INDIVIDUAL LOTS WERE TASTED TO DETERMINE THE OVERALL BLEND OF VINEYARDS. WE BOTTLED THIS WINE IN SPRING OF 2008 TO CAPTURE THE AUSTER, BOLD AND VERY VARIETAL CHARACTERS.

TASTING NOTES

WHEN FIRST POURED, PRIMARY AROMAS OF GREEN APPLES, MINERALS, BEESWAX, WET STONES, NECTARINE SKINS, WHITE FLOWERS AND SPICE ALL CASCADE FROM THE GLASS. AROMAS OF ORANGE AND LIME BLOSSOMS, ALMONDS, WHITE CURRENTS AND CHESTNUT HONEY ALL EMERGE WITH AIR TO PROVIDE LOVELY BACKGROUND AROMATICS. ON THE ATTACK THE WINE EMBODIES MINERALITY AND SENSE OF PLACE. THE FLAVORS ARE THE ESSENCE OF CRUSHED STONE. THIS WINE IS ABOUT FOCUS, INTENSITY AND ELEGANCE. THE FINISH IS LONG, CRISP AND CLEAN.



BROOKS

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