



WINE

Amycas White Table Wine

VINTAGE

2009

APPELLATION

Willamette Valley

VINEYARDS

33% Helmick Hill Pinot Blanc;
6% Brooks Estate Pinot Gris;
18% Helmick Hill Pinot Gris;
18% Nicholas Gewürztraminer;
14% Eola Springs Muscat; 11%
Sunset View Riesling

PRODUCTION

1200 cases

ALCOHOL

12.8%

SUGGESTED RETAIL

\$15. | bottle

WINERY INFO

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2009 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 2010 TO CAPTURE ITS FRESH AND LIVELY CHARACTERS. VARIETALS INCLUDE PINOT GRIS, PINOT BLANC, GEWÜRZTRAMINER, MUSCAT, AND RIESLING.

TASTING NOTES

AS SOON AS YOU POP THE CORK YOUR SENSES ARE OVERWHELMED WITH AS ARRAY OF AROMATICS OF STRONG CITRUS AND STONE FRUIT. AT FIRST POUR THE AIR IS REPLACED WITH BRIGHT AND VIBRANT AROMAS OF SWEET FRUIT, HONEY, AND THE EXOTICS OF THE TROPICS. YOU'RE REMINDED OF FLOWERS, MANGO, PAPAYA, AND FRESH MELON THAT MAKES YOUR MOUTH WATER FOR THAT FIRST LIFE CHANGING SIP. AS THE FIRST SPLASH CARESSES YOUR TONGUE YOU'RE BOMBARDED WITH A COMBINATION OF COMPLEXITY, BALANCE, AND UTTER EASE. YOU START OFF WITH A CREAMY FRESH FRUIT MOUTH FEEL WITH JUST THE RIGHT AMOUNT OF SWEETNESS TO KEEP YOU WANTING MORE. AS YOU HOLD THE WINE IN YOUR MOUTH THE WINE WARMS AND EXPLODES IN YOUR MOUTH WITH SOME BREATHTAKING FLAVORS OF PEACHES, MELON, PAPAYA, AND A SLIGHT CITRUS. THE SIP ENDS WITH YOU THINKING IT'S OVER ONLY TO FIND THE LINGERING CITRUS WITH SUCH A LOVELY BRIGHT ACIDITY THAT IS NICELY BALANCED WITH JUST THE SLIGHTEST AMOUNT SWEETNESS. IT'S A BEAUTIFUL WINE WITH A LASTING FINISH THAT WILL HAVE YOU FIGHTING FOR THE LAST DROP. IT'S A TRULY UNIQUE WINE WITH FLAVORS AND COMPLEXITY TO APPEASE ANY PALATE. IT'S A TREAT FROM BEGINNING TO END AND A REAL TRIBUTE TO BOTH THE SKILL OF THE WINEMAKER AS WELL AS THE AMAZING REGION IN WHICH THE FRUIT IS GROWN.



BROOKS

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