



WINE

Ara Riesling

VINTAGE

2009

APPELLATION

Willamette Valley

VINEYARDS

Yamhill, Brooks Estate

PRODUCTION

300 cases

ALCOHOL

12.0%

RESIDUAL SUGAR

2.8g/L

TA

7.8g/L

PH

3.0

SUGGESTED RETAIL

\$25. | bottle

WINERY INFO

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2009 ARA RIESLING

ABOUT

A CONSTELLATION IN THE SOUTHERN HEMISPHERE (JUST SOUTH OF SCORPIUS). NAMED AFTER THE ALTAR OF THE CENTAUR KNOWN AS CHIRON, WHO WAS HALF HORSE, HALF MAN, AND THOUGHT TO BE THE WISEST CREATURE ON EARTH. ARA IS ALSO KNOWN AS THE ALTAR THAT NOAH BUILT AFTER THE GREAT FLOOD. ARA RIESLING IS ONLY PRODUCED WHEN THE STARS ARE IN THE RIGHT ALIGNMENT – IT REPRESENTS POWER, CONCENTRATION AND AGEABILITY.

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 2010 TO CAPTURE THE LUSH MOUTHFEEL AND HEAVY FRUIT PRESENCE.

TASTING NOTES

GOLDEN HONEY SUCKLE YELLOW GLEAMS FROM THE GLASS AS YOU POUR. THE AROMATICS BRING A BURST OF HONEY, SWEET FRUIT AND WILD FLOWERS. AFTER A LITTLE TIME IN THE GLASS WITH SLIGHT AERATION, YOU BEGIN TO NOTICE MORE COMPLEX AND INTERESTING AROMAS OF WET STONE, FRESH CITRUS, STONE FRUIT AND A CRISPNESS THAT MAKES YOUR MOUTH WATER WITH ANTICIPATION. IN THE MID-PALATE, THE FRUIT IS FOCUSED WITH NICE ACIDITY. IT FINISHES WITH A CREAMINESS AND HINTS OF LEMON WHICH LINGERS WELL AFTER THE WINE IS GONE. THIS WINE BRILLIANTLY SHOWS THE UNIQUENESS OF THE 2009 VINTAGE AS WELL AS THE SKILL AND CARE OF THE WINEMAKER. THIS WINE IS APPROACHABLE NOW BUT WILL LAST FOR YEARS WITH THE ACIDITY AND STRUCTURE. ENJOY!



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