



## 2009 TERUE WINES DRY MUSCAT

### ABOUT

INTRODUCING TERUE WINES—OUR WINEMAKER, CHRIS WILLIAMS, STARTED HIS OWN PROJECT IN 2008. HAVING MORE MUSCAT THAN HE NEEDED FOR THE AMYCAS, HE ASKED IF HE COULD MAKE 60 CASES OR SO OF A DRY MUSCAT. HIS MOTIVE? TO DESIGN HIS OWN LABEL AND HAVE A PORTION OF THE PROCEEDS BE DONATED BACK TO THE ART DEPARTMENT AT HIS CHILDREN'S SCHOOL! IT IS DELICIOUS!

### 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. FERMENTATION LASTED APPROXIMATELY TWO MONTHS. ONCE COMPLETE, THE WINES WERE RACKED OFF THE LEES. WE BOTTLED THIS WINE IN SPRING OF 2010 TO CAPTURE ITS FRESHNESS!

### TASTING NOTES

THIS IS A TRULY UNIQUE AND DELIGHTFUL MUSCAT. UNLIKE THE TYPICAL MUSCAT WHICH IS ON THE SWEET SIDE THIS MUSCAT IS DRY. THE COLOR ALONE IS BRIGHT WITH A LIGHT HAY YELLOW COLOR THAT IS ABSOLUTELY MESMERIZING. THEN AS YOU MOVE YOUR NOSE CLOSER IT BOASTS NOT ONLY MUCK BUT FRESH FRAGRANT FRUIT. PEAR AND MELON FILL YOUR SENSES WITH EVERY BREATH WITH A TOUCH OF SWEETNESS. WHEN YOU CLOSE YOUR EYES YOU GET MORE COMPLEX AROMAS OF FRESH SPRING FLOWERS, AND HONEY. THE BRIGHT AND CLEAN AROMAS ALMOST OVERWHELM YOUR SENSES MAKING YOUR MOUTH WATER. WHEN YOU FINALLY TASTE THAT FIRST SIP YOU GET AND INSTANT CRISP AND SMOOTH TASTE OF PEAR AND STONE FRUIT. IN THE MID PALATE YOU GET THAT SIGNATURE MUSKY FLAVOR PAIRED WITH A SUBTLE HONEY SUCKLE. THE ACIDITY BALANCES PERFECTLY WITH THE COMPLEXITY OF THE FRUIT. IT ALL LEADS YOU BEAUTIFULLY RIGHT INTO A LONG LASTING AND LINGERING HONEY DEW MELON FINISH THAT MAKES YOU WANT MORE SIP AFTER SIP.

### WINE

Terue Wines Dry Muscat

### VINTAGE

2009

### APPELLATION

Willamette Valley

### VINEYARDS

Eola Springs

### PRODUCTION

90 cases

### ALCOHOL

12.5%

### SUGGESTED RETAIL

\$18. | 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

Winery:

9360 SE Eola Hills Road

Amity, OR 97101



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