



WINE

Sweet P Riesling

VINTAGE

2010

APPELLATION

Eola-Amity Hills

VINEYARD

Brooks Estate

PRODUCTION

250 cases

ALCOHOL

8.6%

RESIDUAL SUGAR

5%

SUGGESTED RETAIL

\$22. | bottle

WINERY INFO

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2010 SWEET P ESTATE RIESLING

ABOUT

DUE TO THE POPULAR SUCCESS OF THE 2009 SWEET P, WE'VE MADE IT AGAIN. TO BETTER PORTRAY ITS SWEETNESS TO YOU, WE HAVE ADOPTED THE INTERNATIONAL RIESLING FOUNDATION SCALE WHICH TAKES INTO ACCOUNT RESIDUAL SUGAR, PH AND TA FOR THE WINE. THUS, IT IS CONSIDERED A "MEDIUM SWEET" WINE. AND WHO BETTER TO NAME A SWEET WINE AFTER THAN OUR OWNER, PASCAL (HENCE THE P)!

WINEMAKING NOTES

OUR ESTATE RIESLING IS THE LAST FRUIT TO COME ONTO THE WINERY DECK EVERY YEAR. THE GRAPES CAN WITHSTAND THE LATE FALL RAINS AND COOLING TEMPERATURES IN THE VINEYARD. THE SPREAD OF NOBLE ROT IS WELCOMED AS A PARTIAL SHRIVELING OF THE FRUIT INTENSIFIES THE SUGARS. THE GRAPES ARE GENTLY PRESSED WHOLE CLUSTER AND TRANSFERRED TO A VARIETY OF SMALLER TANKS AFTER A SHORT SETTLING OUT PERIOD. THE SWEET P LOT SEES NO YEAST ADDITIONS OF ANY KIND. A NATIVE OR 'SPONTANEOUS' FERMENTATION OCCURS AND LASTS THROUGH THE WINTER MONTHS. WHEN THE WINE REACHES A PERFECT BALANCE IT SEES A GENTLE FILTRATION TO REMOVE ANY REMAINING ACTIVE YEAST – HALTING THE FERMENTATION.

TASTING NOTES

THIS IS A REAL NOSE-FULL; CREAM AND CUSTARD LEAD THE PACK WITH ROSE HIPS AND TURKISH DELIGHT FOLLOWING IN QUICK SUCCESSION THEN GRAHAM AND FRESH-MOWN GRASS BEHIND THEM. THE LAYERS KEEP UNFOLDING WITH SCENTS OF WHITE TRUFFLE AND MUSK, TYPICAL OF NATIVE FERMENTS, CREEPING IN ON THE BOTTOM END. THE INITIAL TASTE HITS SWEET AND SILKY BEFORE BLOSSOMING ON THE PALATE. FRUITS LIKE TANGERINE, LYCHEE, LIGNON AND KEY LIME DOMINATE OVER HINTS OF RAW ALMOND. THE SUGAR IS LEFT ON THE CHEEKS WHILE THE FLAVORS SURF DOWN THE MOUTH ON A WAVE OF LIGHT ACIDITY. THE FINISH REVEALS EVEN MORE LAYERS. RIPE WHITE PEACH AND A REFRESHING MINERALITY LEAD TO AN EXCEPTIONALLY CLEAN AND TRANSPARENT END.

THIS WINE IS A CONUNDRUM: IT CAN BE ENJOYED TODAY ALONE OR PAIRED WITH SPICY FOODS OR HEARTY WINTER BRAISES, CONVERSELY IT WILL AGE BEAUTIFULLY AND SHOW THE POSSIBILITIES OF OREGON RIESLING AS THE FLAVORS MARRY AND DEEPEN IN THE CELLAR.



BROOKS

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