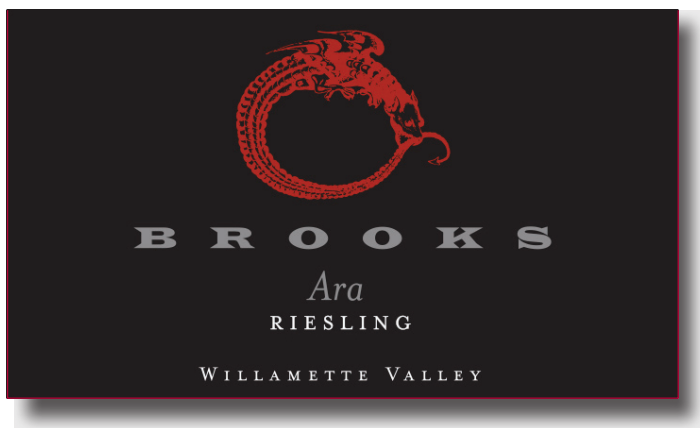


2022 ARA RIESLING



AROMA

Pear, Jasmine, Nectarine, Lemon, Star fruit, Green Guava.

PALATE

Pineapple, Cosmic Crisp Apple, Kumquat, Sumo Citrus, Sand Dollar.

IMPRESSION

A perfect expression of Riesling with racy acidity and a weighty mouthfeel, notes of tropical, stone, and citrus fruits, and a long sand dollar finish.

VINEYARDS

80% Brooks Estate,
20% Yamhill

AVA Willamette Valley

VINIFICATION

CRUSH FORMAT Straight to Press

BARREL/STAINLESS Stainless

FERMENT TEMPERATURE 50-70° F

FILTRATION Cross-Flow

DATE BOTTLED April 21, 2023

BY THE NUMBERS

RESIDUAL SUGAR 5.92 g/L

pH 3

TA 9 g/L

ALCOHOL 12.5%

CASE PRODUCTION 150

SUGGESTED RETAIL \$38

2022 VINTAGE:

Heavy frost in April delayed flowering and pushed back the season. Cool temperatures in May and June further delayed the vintage. The fear was that the grapes wouldn't ripen in time for harvest if the rain and cold weather came in early October as usual.

Luckily July and August saw hot temperatures that helped accelerate ripening, and temperatures remained warm, and the rains held off until mid-October, allowing for an extended ripening period.

We let our grapes hang out until the last possible minute, just before the rain and cold weather hit. The 2022 harvest was fast and furious, to say the least! The resultant wines are stunningly balanced and expressive. A truly classic Oregon vintage!

Certified



Corporation™



FOR THE
PLANET



bio-dynamic™

ABOUT BROOKS:

Our approach to winemaking is simple.

We seek natural balance in the vineyard and cellar to show the true expression of terroir in our wines.

We are passionate about organic and biodynamic farming; as we believe it not only creates better wines, but these important practices help keep our earth alive and ecosystem intact.

T: 503.435.1278 - E: Janie@brookswine.com

Winery: 21101 SE Cherry Blossom Lane, Amity, OR 97101