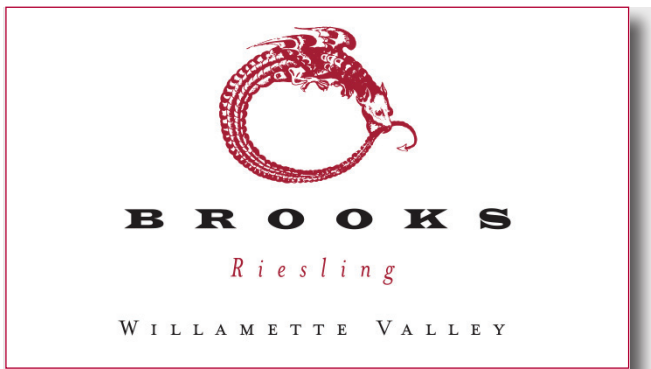


2022 WILLAMETTE VALLEY RIESLING



VINEYARDS:	26% Meyer, 16% Orchard Fold, 14% Hyland, 10% Sunset View, 9% Vitae Springs, 9% Miranda, 8% Royer, 8% Lone Star
VINIFICATION:	AVA Willamette Valley
CRUSH FORMAT	Straight to Press
BARREL/STAINLESS	Stainless
FERMENT TEMPERATURE	50-70° F
FILTRATION	Cross-Flow
DATE BOTTLED	April 20, 2023
BY THE NUMBERS:	
RESIDUAL SUGAR	3.29 g/L
pH	3.01
TA	8.2 g/L
ALCOHOL	12.5%
CASE PRODUCTION	1,000
SUGGESTED RETAIL	\$24

AROMA

Citrus Blossom, Nectarine, Fennel Pollen, Tangerine.

PALATE

Pineapple, Lemon, Bartlett Pear, Yuzu, Oyster Shell.

IMPRESSION

An extraordinary example of Willamette Valley Riesling with racy acidity and layers of mixed citrus, stone fruit, and tropical notes and a saline oyster shell finish.

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!



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.

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