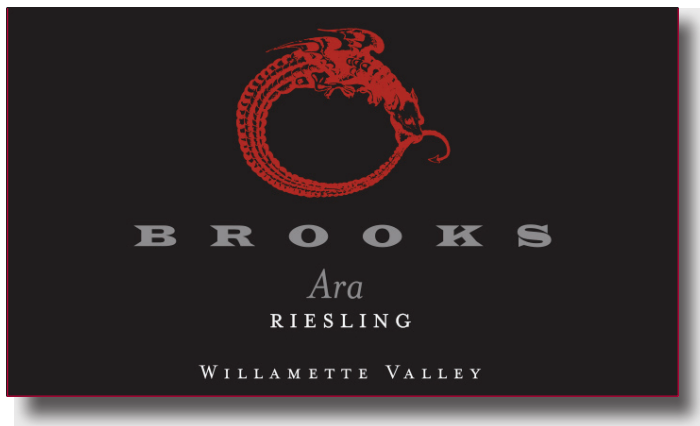


2023 ARA RIESLING



AROMA

Golden Apple, Lemon Zest, Petrol, Star Fruit.

PALATE

Pineapple, Crushed Rock, Sea Water, Kumquat, Mandarin.

IMPRESSION

A dry and deeply enjoyable Riesling with notes of lemon, petrol, star fruit, and pineapple with a mineral crushed rock finish.

VINEYARDS

60% Yamhill, 20% Brooks Estate, 20% Orchard Fold

AVA Willamette Valley

VINIFICATION

CRUSH FORMAT Straight to Press

BARREL/STAINLESS Stainless

FERMENT TEMPERATURE 50-70° F

DATE BOTTLED April 3, 2024

BY THE NUMBERS

RESIDUAL SUGAR 5.41 g/L

pH 2.93

TA 8.74 g/L

ALCOHOL 12.5%

CASE PRODUCTION 100

SUGGESTED RETAIL \$45

2023 VINTAGE:

The 2023 growing season kicked off with a late bud break, reminiscent of 2011. Following bud break, a sudden shift to warm, dry weather marked the season, with only one June rain event.

Ideal summer weather prevailed until a brief hot spell in August. Harvest commenced in late August, progressing smoothly until rains in September, which delayed picking but alleviated drought stress.

Overall, fruit quality remained excellent, with balanced acidity and moderate sugars. While rain disrupted harvest timing, some fruit still met the 100-day bloom-to-harvest rule, suggesting no significant quality differences pre- and post-rain. 2023 wines will have beautiful concentration, exceptional freshness, and flavors.



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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