

2024 AMYCAS WHITE BLEND



BROOKS

Amycas

White Wine

WILLAMETTE VALLEY

VARIETALS:

27% Riesling, 25%
Muscat, 20% Pinot Gris,
18% Pinot Blanc, 10%
Gewürztraminer

AVA Willamette Valley

VINIFICATION:

CRUSH FORMAT Straight to Press

BARREL/STAINLESS Stainless

FERMENT TEMPERATURE 50-70° F

FILTRATION Cross-Flow

DATE BOTTLED February 15, 2025

BY THE NUMBERS:

RESIDUAL SUGAR 2.9 g/L

pH 3.24

TA 6.35 g/L

ALCOHOL 13%

CASE PRODUCTION 1,500

SUGGESTED RETAIL \$32

AROMA

Citrus Blossom, Clementine, Dragon Fruit, Peach.

PALATE

Lemon, Star Fruit, Lychee, Golden Apple, Mango.

IMPRESSION

A fun and refreshing Alsatian field blend with bright notes of peach, lychee, dragon fruit, and mango.

2024 VINTAGE:

The 2024 growing season began with an early bud break followed by warm and dry weather. Consistent sunshine throughout the summer allowed for optimal hang time.

There was a brief heatwave in July, but cool nights helped maintain acidity. Harvest commenced in early October, allowing for a smooth picking process with no pressure to rush.

Overall, fruit quality was outstanding, with balanced acidity and complex flavors. The 2024 vintage yielded vibrant wines with excellent concentration, making it a standout year for Oregon wine.



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: info@brookswine.com

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