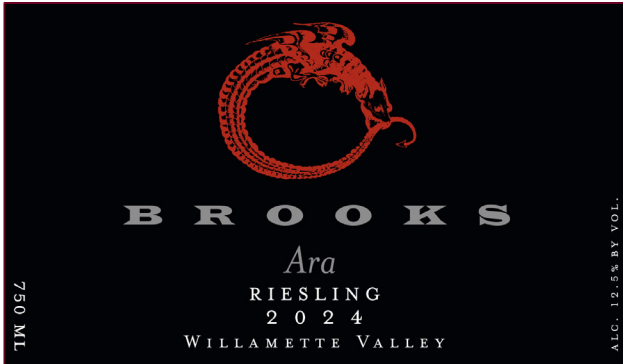


# 2024 ARA RIESLING



## FLAVOR IMPRESSION



## TASTING IMPRESSION

A magnificent prodigy. From the moment the wine is open, it brightens the room. Zippy lime juice, lemongrass, and pineapple meet a slight metallic undertone and phenolic richness. Ripping acidity carries through to a clean, focused finish that lingers in the glass even after the wine has left it. Full of life. Will age beautifully for 5+ years.

### VINEYARDS

Yamhill Vineyard, Brooks Estate

AVA Willamette Valley, Oregon

### VINIFICATION

CRUSH FORMAT Hand harvested, whole-cluster pressed into stainless steel fermentation vessels

ELEVAGE Aged 6 months on fine lees in stainless steel tanks

BIODYNAMIC / VEGAN Vegan

HARVEST DATE Various

BOTTLING DATE 4/9/2025

### BY THE NUMBERS

pH 2.94

TA 8.74 g/L

RS 6.0 g/L

ALCOHOL 12.50%

CASE PRODUCTION 200

## 2024 VINTAGE DESCRIPTION

The 2024 growing season began with an early bud break followed by warm and dry weather. Consistent 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.

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