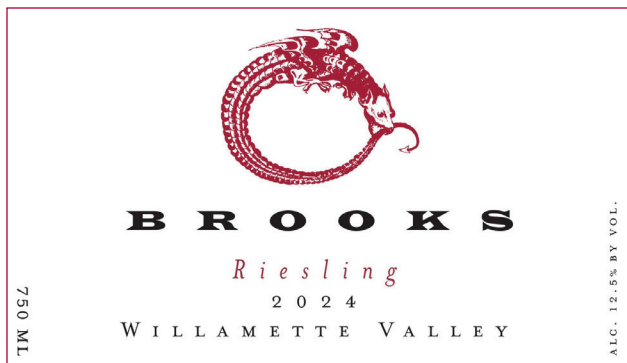
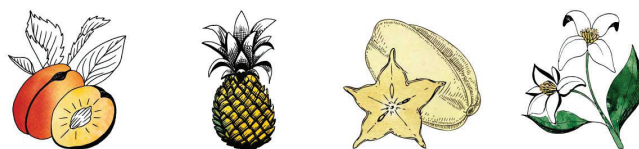


2024 WILLAMETTE VALLEY RIESLING



FLAVOR IMPRESSION



TASTING IMPRESSION

Hand selected fruit from prized vineyards throughout Willamette Valley make up this puppy of a blend. Bright and focused with a nice phenolic backbone. Orange blossom, nectarine, green apple, and roasted pineapple, complimented by a dry-balanced mouthfeel. Accessible in price, complexity in quality

2024 VINTAGE DESCRIPTION

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, the 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.

VINEYARDS	Muska Vineyards, Erratic Oaks, Brooks Estate, Lone Star
VINIFICATION	AVA Willamette Valley, Oregon
CRUSH FORMAT	Hand harvested, whole-cluster pressed into stainless steel
ELEVAGE	Aged on fine lees in stainless steel
AGED	Aged on fine lees in stainless steel
BIODYNAMIC / VEGAN	Vegan
HARVEST DATE	Various
BOTTLING DATE	9/4/2025
BY THE NUMBERS	
pH	3.1
TA	7.90 g/L
RS	6.07 g/L
ALCOHOL	12.5%
CASE PRODUCTION	409 cases



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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