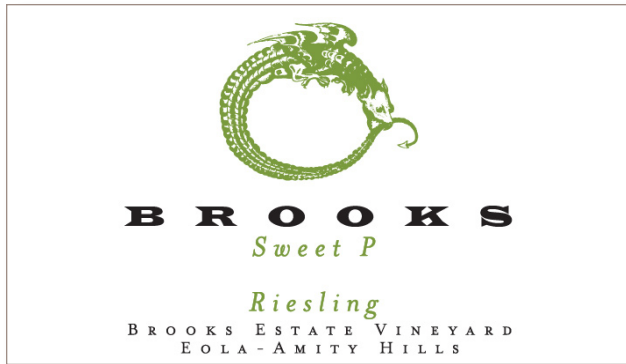


# 2015 SWEET P RIESLING



VINTAGE	2015
VINEYARD	BROOKS ESTATE
AVA	EOLA-AMITY HILLS
DATE PLANTED	1974-76
SOIL TYPE	VOLCANIC BASALT
ELEVATION	650'
EXPOSURE	EAST
FARMING METHOD	BIODYNAMIC
HARVEST DATE	OCTOBER 7 & 13, 2015
BRIX AT HARVEST	23.0 & 22.5
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	JANUARY 13, 2016
ALCOHOL	11.5%
RESIDUAL SUGAR	39.7 G/L / 3.97%
PH	3.01
TA	8.1 G/L
CASE PRODUCTION	600
SUGGESTED RETAIL	\$24

## TASTING NOTES

**CHRIS BLANCHARD, MS**

DELICATE AROMAS OF CHARLYN MELON, WHITE PEACH, TANGERINE, CRISP COTTON SHEETS DRYING ON A LINE IN THE SUN, SLIGHT GINGERY SPICE, HONEY-SUCKLE AND WHITE FLOWER. OFF DRY AND BURSTING WITH PRETTY, RIPE, UNCTUOUS FRUIT AND AN UNBELIEVABLY LONG BEAUTIFUL FINISH. LOVE THE FRUIT FLAVORS AND FLORAL NOTES, APRICOT, MELON, WHITE PEACH, TROPICAL FRUITS LIKE MANGO, PASSION FRUIT, GUAVA AND PAPAYA. SUCH A DELICIOUS WINE. TRY HAVING JUST ONE GLASS. IMPOSSIBLE. SO EASY TO DRINK THE WHOLE BOTTLE OVER DINNER.

THIS IS A MUST HAVE WITH SZECHUAN CHICKEN, CAMARONES DIABLO, GREEN CURRY VEGETABLES, OR ANY SPICY PREPARATIONS.



**BROOKS**

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### 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.