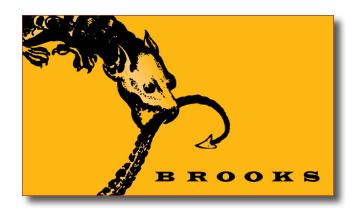
2015 SPARKLING RIESLING





VINEYARDS:

60% Hyland, 38% Yamhill, 2% Orchard

FOLD

AVA

WILLAMETTE VALLEY

VINIFICATION:

CRUSH FORMAT STRAIGHT TO PRESS

BARREL/STAINLESS STAINLESS

FERMENT TEMPERATURE 50-70° F

FILTRATION CROSS-FLOW

DATE BOTTLED MAY 6, 2016

DATE DISGORGED AUGUST 17, 2017

LENGTH OF TIRAGE 15 MONTHS

BY THE NUMBERS:

RESIDUAL SUGAR 0.7 G/L

PH 3.01

TA 8.4 G/L

ALCOHOL 12.5%

OHOL 12.3

CASE PRODUCTION
SUGGESTED RETAIL

200 \$40

TASTING NOTES

BOUQUET: POMELO, MEYER LEMON, OYSTER SHELL, FRESH THYME, RIPE APRICOT SKIN

PALATE: WET STONE, WHITE GRAPEFRUIT,
GREEN ALMOND, LEMON MACAROON

PERCEPTION: STAR BRIGHT, REFRESHING ACIDITY AND A LIVELY MOUSSE YIELD INTENSITY AND ZIP!

DRINKABILITY: POP NOW FOR FRESHNESS, OR LAY DOWN FOR INCREASED TEXTURE AND RE-FINEMENT.

2015 VINTAGE: A WARM WINTER YIELD-ED BUD BREAK THREE WEEKS EARLIER THAN NORMAL AND LEAD INTO BLOOM UNDER EXCEPTIONAL WEATHER CONDITIONS. A DRY AND HOT SUMMER WAS BROKEN UP BY RAIN IN LATE AUGUST, AND FAVORABLY COOLED DOWN IN SEPTEMBER IN TIME TO RESULT IN ONE OF THE EARLIEST HARVESTS ON RECORD. THE GRAPES AT HARVEST WERE EXTRAORDINARY IN QUANTITY AND QUALITY, OFFERING RIPENESS, BALANCE, AND EXPRESSIVE 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.