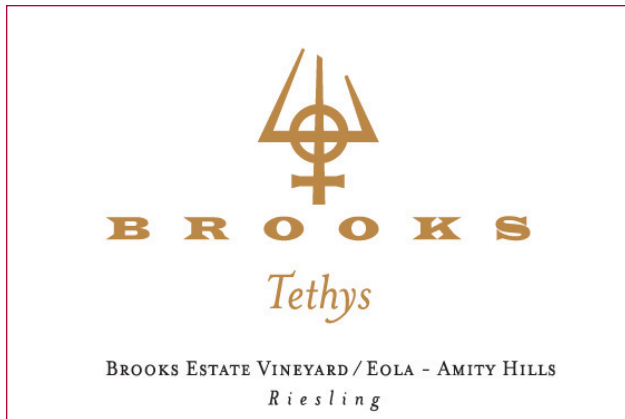


2015 TETHYS RIESLING



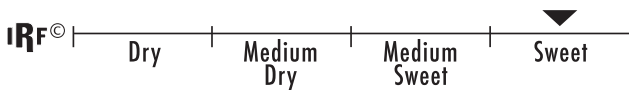
TASTING NOTES

BOUQUET: POACHED PEAR, OYSTER SHELL, AMBERGRIS, HONEYSUCKLE

PALATE: SOAKED GOLDEN RAISIN, PINEAPPLE UPSIDEDOWN CAKE, APRICOT, BEESWAX, GINGER

PERCEPTION: RICH AND SUPPLE WITH LIVELY ACIDITY AND GREAT DEPTH OF FRUIT

DRINKABILITY: READY TO BE ENJOYED NOW AND FOR YEARS TO COME



VINEYARDS:	J.N.F.
AVA	WILLAMETTE VALLEY
VINIFICATION:	
CRUSH FORMAT	CRYOEXTRACTION
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 2, 2017
BY THE NUMBERS:	
ALCOHOL	11.5%
RESIDUAL SUGAR	104 G/L / 10.4%
PH	3.27
TA	6.2 G/L
CASE PRODUCTION	340
SUGGESTED RETAIL	\$25

2015 VINTAGE: A WARM WINTER YIELDED 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 FLAVOR.



BROOKS

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.