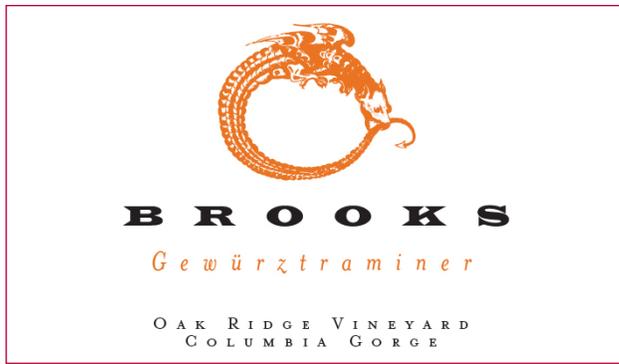


2017 OAK RIDGE GEWÜRZTRAMINER



TASTING NOTES

BOUQUET: DEEP RED ROSE, GINGER, LEMONGRASS, LYCHEE, VALENCIA ORANGE

PALATE: GRAPEFRUIT, CARDAMOM, CANDIED ROSE PETAL, KEY LIME, ALMOND

PERCEPTION: OPULENT AND ELEGANT WITH COMPLEX AROMATICS, DENSELY CONCENTRATED FLAVORS, AND POWERFUL STRUCTURE THAT LINGER OVER A LONG AND SENSUAL FINISH. REMINISCENT OF THE GREAT WINES MADE IN ITS HOMELAND IN NORTHERN ITALY!

DRINKABILITY: SERIOUS, BUT ALSO DELIGHTFULLY APPROACHABLE. THIS WINE IS A FANTASTIC MATCH FOR FALL AND WINTER FARE OR ENJOYED WITH A GOOD BOOK IN FRONT OF THE FIREPLACE.

2017 VINTAGE: A WET, COOL SPRING DELAYED FLOWERING UNTIL LATE JUNE, WHICH SET THE STAGE FOR A LATER HARVEST THAN THE PREVIOUS THREE VINTAGES. HOT, DRY CONDITIONS PREVAILED THROUGH THE SUMMER, YIELDING HEAT SPIKES IN AUGUST. WITH A LARGER THAN NORMAL FRUIT SET, THE GRAPES ENJOYED LONG HANG TIME LEADING UP TO HARVEST. CONDITIONS COOLED AND BROUGHT IN SCATTERED RAINS WITH THE HARVEST, WHICH BEGAN AT BROOKS ON THE 28TH OF SEPTEMBER AND RAN THROUGH NOVEMBER 1ST, ALMOST RETURNING TO NORMAL AVERAGE HARVEST DATES. THE WINES FROM THE VINTAGE SHOW FRESH FRUIT FLAVORS AND LIVELY ACIDITY. IN ALL, IT WILL BE REMEMBERED AS A CLASSIC VINTAGE!

<u>VINEYARDS:</u>	OAK RIDGE
AVA	COLUMBIA GORGE
DATE PLANTED	1984
SOIL TYPE	WIND-BLOWN LOESS
ELEVATION	1,400'
EXPOSURE	SOUTH
FARMING METHOD	ORGANIC
<u>VINIFICATION:</u>	
HARVEST DATE	OCTOBER 4, 2017
BRIX AT HARVEST	23.0
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 1, 2017
<u>BY THE NUMBERS:</u>	
RESIDUAL SUGAR	18.2 G/L
PH	3.97
TA	3.8 G/L
ALCOHOL	13.5%
CASE PRODUCTION	250
SUGGESTED RETAIL	\$20



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.