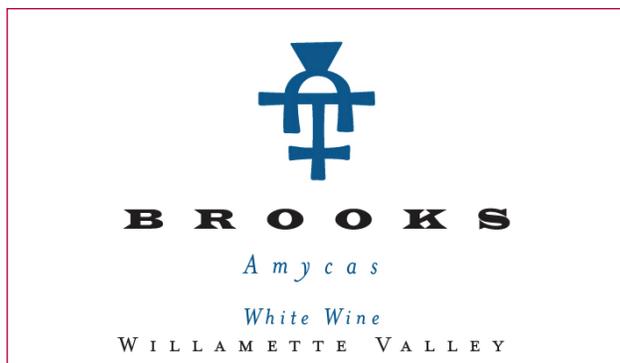


2018 AMYCAS



VARIETALS

PINOT BLANC 26%,
RIESLING 25%, MUSCAT
24%, PINOT GRIS 14%,
GEWÜRZTRAMINER 11%

AVA WILLAMETTE VALLEY

VINIFICATION

CRUSH FORMAT STRAIGHT TO PRESS

BARREL/STAINLESS STAINLESS

FERMENT TEMPERATURE 50-70° F

FILTRATION CROSS-FLOW

DATE BOTTLED MARCH 24, 2019

BY THE NUMBERS

RESIDUAL SUGAR 3 G/L

PH 3.16

TA 6.9

ALCOHOL 13.5%

CASE PRODUCTION 2,000

SUGGESTED RETAIL \$18

AROMA: COMICE PEAR, WILD MINT, GOLDEN BERRY, CHALK, ELDERFLOWER, GARDENIA

PALATE: STARFRUIT, BLOOD ORANGE OIL, RIVER ROCK, CANDIED ROSE PETAL, FENNEL POLLEN

IMPRESSION: GENEROUS RIPE GOLDEN FLESHED FRUITS, SWEET CITRUS NOTES AND WHITE FLORALS FRAMED BY EQUAL PARTS HERBAL AND MINERAL STRUCTURE.

2018 VINTAGE: A WET AND COOL APRIL DELAYED BUD BREAK, BUT BY BLOOM, WE WERE QUICKLY CAUGHT UP TO AVERAGE TRACKING FOR THE SEASON. SUMMER WAS STEADILY WARM BUT WITHOUT HEAT SPIKES OR TEMPERATURE EXTREMES EXPERIENCED IN 2016 AND 2017. BY MID-SEPTEMBER, THE VINES BECAME WEARY FROM MUCH SUN AND NOT MUCH WATER AND BEGAN TO SHUT DOWN CAUSING RIPENING TO STALL.

A BRIEF RAIN EVENT AND COOL DOWN GAVE THE VINES THE RESPITE AND HARVEST THE JUMPSTART IT NEEDED. WE PICKED PINOT IN A CONCENTRATED TWO-WEEK WINDOW RUNNING UNTIL OCTOBER 10. THE RIESLING, HOWEVER, ENJOYED AN EXTENDED SPELL OF SUNNY BUT COOL AUTUMNAL WEATHER THAT WAS PERFECTLY IDEAL FOR BEAUTIFUL RIPENING LASTING THROUGH OCTOBER 22. THE RESULTING WINES FROM THE SEASON ARE VIBRANT, FRESH, AND FULL OF CONCENTRATED FLAVOR. A HALLMARK VINTAGE!



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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