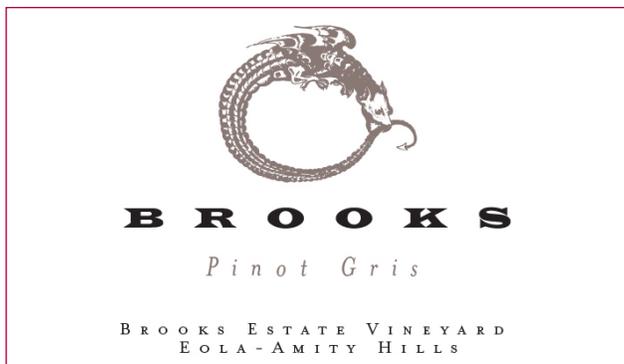


# 2017 BROOKS ESTATE PINOT GRIS



## TASTING NOTES

**BOUQUET:** SEASHELL, LEMON ZEST, HONEY-DEW MELON, GARDENIA, BASIL

**PALATE:** WHITE PEACH SORBET, RIVER ROCK, ALOE VERA, SEVILLE ORANGE, CLOVER

**PERCEPTION:** LIVELY SPRING AROMATICS, DANCING ACIDITY, STRONG MINERAL CORE, AND A LENGTHY AND UPLIFTING FINISH

**DRINKABILITY:** READY TO BE ENJOYED AS THE SEASONS PROGRESS!

<b>VINEYARD:</b>	BROOKS ESTATE
AVA	EOLA-AMITY HILLS
DATE PLANTED	1979
SOIL TYPE	VOLCANIC BASALT
ELEVATION	730'
EXPOSURE	EAST
FARMING METHOD	BIODYNAMIC
<b>VINIFICATION:</b>	
HARVEST DATE	OCTOBER 10, 2017
BRIX AT HARVEST	22.5
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	DECEMBER 21, 2017
<b>BY THE NUMBERS:</b>	
RESIDUAL SUGAR	3.1 G/L
PH	3.28
TA	6.6 G/L
ALCOHOL	13.5%
CASE PRODUCTION	160
SUGGESTED RETAIL	\$24

**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 IN THE WIL-LAMETTE VALLEY. THE WINES FROM THE VINTAGE SHOW FRESH FRUIT FLAVORS AND LIVELY ACIDITY. IN ALL, IT WILL BE REMEMBERED AS A CLASSIC VINTAGE IN OREGON!



**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.