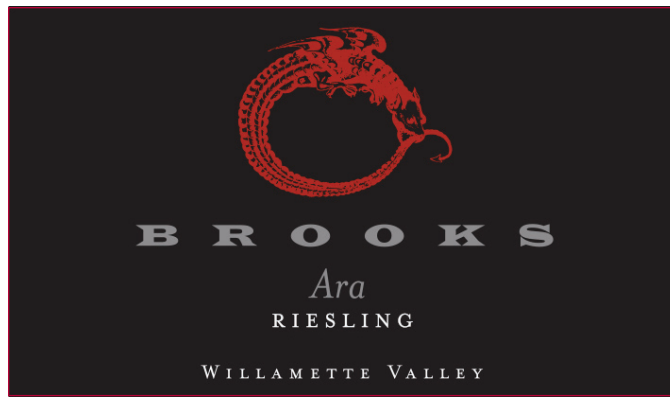


2017 ARA RIESLING



AROMA: GUAVA, QUINCE, HONEYSUCKLE, MAGNOLIA, KAFFIR, LANOLIN, CRYSTALLIZED PINEAPPLE, JUNIPER BERRY

PALATE: WHITE GRAPEFRUIT, WHITE MELON RIND, LIME BLOSSOM, BARTLETT PEAR SKIN, MUDDLED LEMON, FLAKED SEA SALT

| | |
|-------------------------------|--------------------------------|
| <u>VINEYARDS:</u> | 50% BROOKS ESTATE, 50% YAMHILL |
| AVA | WILLAMETTE VALLEY |
| <u>VINIFICATION:</u> | |
| CRUSH FORMAT | STRAIGHT TO PRESS |
| BARREL/STAINLESS | STAINLESS |
| FERMENT TEMPERATURE | 50-70° F |
| FILTRATION | CROSS-FLOW |
| DATE BOTTLED | APRIL 30, 2018 |
| <u>BY THE NUMBERS:</u> | |
| RESIDUAL SUGAR | 3.0 G/L |
| PH | 3.04 |
| TA | 8.1 G/L |
| ALCOHOL | 12.8% |
| CASE PRODUCTION | 300 |
| SUGGESTED RETAIL | \$38 |



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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