

2021 OAK RIDGE GEWÜRZTRAMINER



AROMA

Lychee, Honeycrisp Apple, Tangerine, Rose Water, Grapefruit.

PALATE

Ginger, Blood Orange, Macadamia Crust, Turkish Delight, Sea Salt.

IMPRESSION

A brilliant Gewürztraminer with energetic layers of lychee, rose water, blood orange, and Turkish Delight.

VINEYARDS:

AVA	Oak Ridge Columbia Gorge
DATE PLANTED	1984
SOIL TYPE	Wind-Blown Loess
ELEVATION	1,400'
EXPOSURE	South
FARMING	Organic

VINIFICATION:

HARVEST DATE	September 7, 2021
BRIX AT HARVEST	23.1
CRUSH FORMAT	Straight to Press
BARREL/STAINLESS	Stainless
FERMENT TEMPERATURE	50-70° F
FILTRATION	Cross-Flow
DATE BOTTLED	February 16, 2022

BY THE NUMBERS:

RESIDUAL SUGAR	3.57 g/L
pH	3.68
TA	5.5 g/L
ALCOHOL	13.8%
CASE PRODUCTION	100
SUGGESTED RETAIL	\$26

2021 VINTAGE:

Rain events at the beginning of bloom diminished yields, and a dry summer was punctuated with unprecedented heatwaves. The timing worked in our favor since the heat happened pre-veraison, and the vines handled it well.

Harvest started in early September, but lower temperatures across the state allowed for a long and measured harvest season, with harvest extending into mid-October.

No disease, high sugars, balanced acids, and great flavors. 2021 will undoubtedly rank as one of the top Oregon vintages.



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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