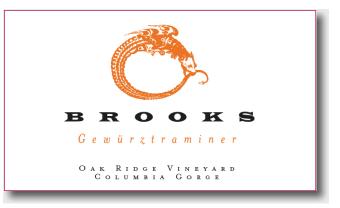
# 2021 OAK RIDGE GEWÜRZTRAMINER



VINEYARDS:

Oak Ridge

AVA

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

13.8%

ALCOHOL

Case Production 100

SUGGESTED RETAIL \$26

### 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.

## 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.

Certified







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# 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.