

2022 TERUE DRY MUSCAT



AROMA

Lychee, Citrus Blossom, Peach, Yuzu.

PALATE

Papaya, Meyer Lemon Zest, Star Fruit, Fennel, Nectarine.

IMPRESSION

A fresh and dry Muscat with refreshing notes of tropical, citrus, and stone fruits with a lasting summer-ready finish.

2022 VINTAGE:

Heavy frost in April delayed flowering and pushed back the season. Cool temperatures in May and June further delayed the vintage. The fear was that the grapes wouldn't ripen in time for harvest if the rain and cold weather came in early October as usual.

Luckily July and August saw hot temperatures that helped accelerate ripening, and temperatures remained warm, and the rains held off until mid-October, allowing for an extended ripening period.

We let our grapes hang out until the last possible minute, just before the rain and cold weather hit. The 2022 harvest was fast and furious, to say the least! The resultant wines are stunningly balanced and expressive. A truly classic Oregon vintage!

VINEYARDS

67% Orange Muscat from Muska Bement, 21% Early Muscat from Eola Springs, 12% Muscat Ottonel from Crannell

AVA Eola-Amity Hills

VINIFICATION

CRUSH FORMAT Straight to Press

BARREL/STAINLESS Stainless

FERMENT TEMPERATURE 50-70° F

FILTRATION Cross-Flow

DATE BOTTLED February 16, 2023

BY THE NUMBERS

pH 3.33

TA 5.7 g/L

ALCOHOL 12%

CASE PRODUCTION 200

SUGGESTED RETAIL \$30



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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