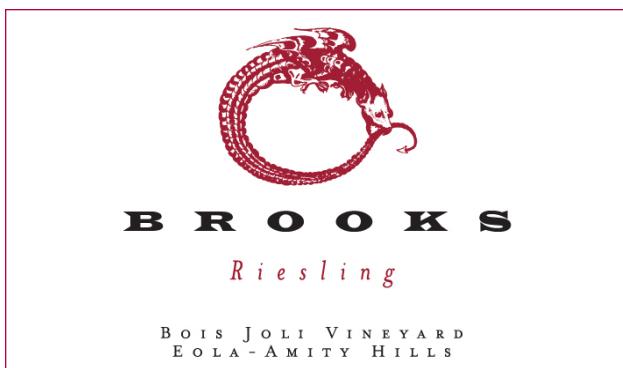


2016 Bois Joli Riesling



VINEYARDS:	Bois Joli
AVA	EOLA-AMITY HILLS
DATE PLANTED	1983
SOIL TYPE	MARINE SEDIMENTARY-WILLAKENZIE
ELEVATION	720'
EXPOSURE	SOUTHWEST
CLONES	GEISENHEIM 110
VINIFICATION:	
HARVEST DATE	SEPTEMBER 26, 2016
BRIX AT HARVEST	22.8
CRUSH FORMAT	STRAIGHT TO PRESS
BARREL/STAINLESS	STAINLESS
FERMENT TEMPERATURE	50-70° F
FILTRATION	CROSS-FLOW
DATE BOTTLED	FEBRUARY 2, 2017
BY THE NUMBERS:	
RESIDUAL SUGAR	30.1 G/L
pH	2.96
TA	8.2 G/L
ALCOHOL	11.5%
CASE PRODUCTION	275
SUGGESTED RETAIL	\$24

TASTING NOTES

BOUQUET: POACHED YELLOW PEAR, BEESWAX, GREEN COCONUT, GRAPHITE, OPAL APPLE

PALATE: KUMQUAT, CANDIED LIME, GUAVA ZEST, PRICKLY PEAR

PERCEPTION: TROPICAL FRUITS WITH LINGERING SWEET NOTES AND PUNCHY ACIDITY

DRINKABILITY: A DELIGHTFUL YOUNG AND FEMININE EXPRESSION THAT PROMISES TO DEVELOP INTRIGUE WITH AGE

2016 VINTAGE: SIMILAR TO THE PREVIOUS TWO VINTAGES, THE 2016 GROWING SEASON CONTINUED TO PUSH THE ENVELOPE FOR DEFINING THE NEW NORMAL IN OREGON AS ONE OF THE EARLIEST ON RECORD. AN UNUSUALLY WARM SPRING BROUGHT BUD BREAK BETWEEN 2-4 WEEKS EARLY, AND A SHORT HEAT SPELL AT BLOOM CONDENSED THE FLOWERING PERIOD, RESULTING IN A SMALLER FRUIT SET. SUMMER PROVIDED AVERAGE CONDITIONS WITH FEWER HEAT SPIKES THAN THE 2014 OR 2015 VINTAGES, WHICH LED TO SMALLER BERRY SIZE AND A HIGH CONCENTRATION OF FLAVORS. A WARM AUGUST SHEPHERDED ALONG THE EARLY VINTAGE AT BROOKS, RUNNING FROM SEPTEMBER 2-OCTOBER 12TH. THOUGH IT WAS AN INTENSE GROWING SEASON DUE TO THE EARLY START, THE HARVESTED GRAPES SHOWED WONDERFUL CONCENTRATION AND COMPLEXITY WITH HIGH NATURAL ACIDITY.



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.