

Brooks

2018 Riesling Yamhill Vineyard

Oregon, United States



Type:	White Still Wine
Ingredients:	Riesling
Region:	Oregon, Willamette Valley
Farming Methods:	Hand harvested
Soil:	Clay, silt, and volcanic soils
Climate:	The area experiences mild summers and cool winters, allowing for a longer growing season.
Fermentation:	The extracted juice undergoes fermentation, typically utilizing selected yeast strains that enhance the fruity characteristics of Riesling. This process converts the sugars in the grape juice into alcohol and carbon dioxide.
Winemaker:	Chris Williams
Elevage:	After fermentation, the wine can be aged in stainless steel or neutral oak barrels. This process allows it to develop complexity while preserving its fresh character.

ABV

12.00%

Sizes

750ml

Biodynamic

ABOUT THIS BOTTLE

The 2018 Yamhill Riesling from Brooks Wine presents a delightful array of tasting notes. Its aromatic profile is characterized by hints of citrus, stone fruit, and floral notes. On the palate, the wine achieves a harmonious balance between crisp acidity and sweetness, featuring flavors of peach, apricot, and a subtle touch of honey. The finish is refreshing, leaving lingering notes of lime zest complemented by a distinct mineral quality.

Brooks Wine is distinguished by its commitment to sustainable practices, including organic and biodynamic farming methods that promote biodiversity and soil health while minimizing synthetic inputs. Their initiatives also encompass water conservation, renewable energy use, and active community engagement, culminating in recognition as the 2023 Green Company of the Year for their leadership in responsible winemaking and environmental stewardship.

Brooks Wine has been recognized for its leadership in sustainable winemaking and was awarded the title of 2023 Green Company of the Year.