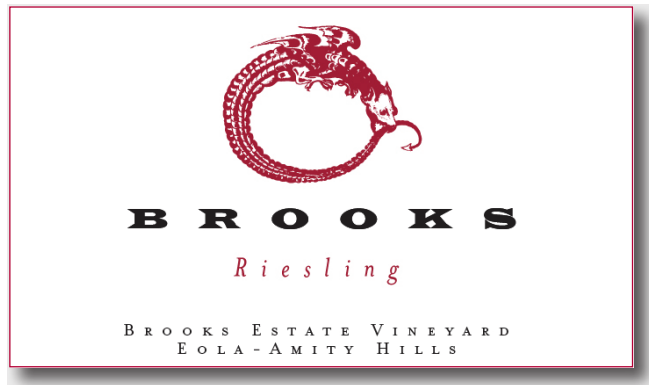


2022 BROOKS ESTATE RIESLING



AROMA

Lemon, Beeswax, White Peach, Birch Bark, Candied Ginger.

PALATE

Pineapple Mint, Nectarine, Sea Salt, Golden Apple.

IMPRESSION

A bright and well-balanced Riesling with racy acidity and great structure. Notes of lemon, white peach, and pineapple mint coat the palate before the long, sea salt 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!

VINEYARD

AVA	Brooks Estate Vineyard Eola-Amity Hills
DATE PLANTED	1974-1976
SOIL TYPE	Volcanic Basalt-Nekia, Jory
ELEVATION	650'
EXPOSURE	East
FARMING METHOD	Biodynamic
CLONE	Geisenheim 110

VINIFICATION

HARVEST DATE	October 21, 2022
CRUSH FORMAT	Straight to Press
YEAST	Native
BARREL/STAINLESS	Stainless
FERMENT TEMPERATURE	50-70° F
FILTRATION	Cross-Flow
DATE BOTTLED	April 21, 2023

BY THE NUMBERS

RESIDUAL SUGAR	7.78 g/L
pH	2.94
TA	9.6 g/L
ALCOHOL	12.5%
CASE PRODUCTION	180
SUGGESTED RETAIL	\$40



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.

T: 503.435.1278 - E: Janie@brookswine.com

Winery: 21101 SE Cherry Blossom Lane, Amity, OR 97101



POGGIOALTESORO

2023 'SOLOSOLE' VERMENTINO TOSCANA IGT





POGGIO AL TESORO

2023 'SOLOSOLE' VERMENTINO TOSCANA IGT

Poggio al Tesoro Winery

Proprietor: Marilisa Allegrini
Winemaker: Christian Coco
Region: Bolgheri, Italy
Founded: 2001
Winery Location: 43°12'27"N 10°36'44"E

VITICULTURE

Varieties: 100% Vermentino (Corsican clone)
Vineyards: Bolgheri DOC & IGT vineyards
Elevation: 25m
Soils: Red sands rich in gravel & clay
Vine Training: Guyot
Vine Age: 20 years
Farming Practices: Sustainable (Equalitas), dry farmed, manual harvest at night

VINIFICATION & TECHNICAL DATA

Fermentation: Selected yeast in stainless, no MLF
Aging: 5 months on lees in stainless steel
Finishing: Filtered, fined
Alcohol: 14%
Acidity & pH: 5.9 g/l & 3.35
Residual Sugar: .8 g/L
Production: 55,000 bottles
Packaging: 650g bottle weight (unfilled), screwcap, 12 pack, cardboard shipper

VINTAGE NOTES

"A very rainy spring was followed by moderate temperatures in June and a very hot July and August. Also in July and August we had 20mm of rain, prompting us to begin harvest of white grapes and early varieties on August 23rd. Rain at the end of August and in mid-September allowed us to achieve perfect ripeness and harvest the grapes at their maximum splendor."

Marilisa Allegrini founded Poggio al Tesoro with her brother Walter in 2001. It's here that she works with international varieties in the Super Tuscan tradition.

Vermentino is the most important white grape of the region, frequently exhibiting a distinct salinity.



HOOPES

2023 SAUVIGNON BLANC YOUNTVILLE, NAPA VALLEY, CALIFORNIA

“This growing season was an extremely unique one. We had a warm dry winter which meant early March bud break, promising strong steady growth, and average yields. However, mid-September we were struck with a heat wave like that we’ve rarely seen in my lifetime. Soon after the tremendous heat spike, we received about an inch of rainfall. Talk about the need to pivot! Growth sped up quite quickly and we were back to business with our usual weather by early October. Harvest concluded a little earlier than usual with almost no break in between. We can expect high acidity and delicate beauty from our 2023 vintage. It’s going to be a fun experience watching how these wines develop in barrel and bottle.”

*- Second Generation Proprietor
Lindsay Hoopes*



TECHNICAL DATA

Appellation: 100% Yountville

Composition: 100% Sauvignon Blanc

Barrels: 80% Amphora,

20% Stainless Barrel

Barrel Aging: 11 months in Amphora
and Stainless Barrel

Alcohol: 13.02%

PH: 3.26

TA: 6.6 g/L

Date Bottled: August 31, 2024

Number of Cases: 174

TASTING NOTES

“The Scent of a fresh spring rain permeates the air; juicy honeydew, plump pear, crisp apples, silky lychees, and wet stone. The bright acidity of this wine awakens your palate followed by tart apples and ripe white peaches. The finish is nothing if not a pure finesse of plump apricots and refreshing cantaloupe.”

*- Winemaker
Aaron Pott*

B ROSÉ 2023 2023



This cuvée, with the colors of the sun and aromas of Provence, respects the regional winemaking tradition while using the most modern techniques. This typical Provençal wine offers a unique price-pleasure ratio.

Following the night harvest, direct pressing to keep all the freshness of our berries and a beautiful pale color. The grape varieties are vinified separately. The temperature is maintained at 15°C - 16°C, after cold settling. The malolactic fermentation is blocked. The wine is then naturally filtered and bottled.

TASTING NOTES

Beautiful pale pink, bright, with salmon highlights.
An expressive nose with juicy notes of pink grapefruit. A full palate blending the sweetness of citrus and the crunch of small red fruits like redcurrant.

FOOD AND WINE PAIRING

This rosé will enhance your chicken aspic with lemongrass or grilled sea bass with fennel.

Serving temperature

10° - 11°C

Grape varieties

60% Grenache, 30% Cinsault, 10% Syrah

Alcohol content

12.5% Vol



PRODUCER PROFILE

Estate owned by: Nicolás Catena
Winemaker: Alejandro Vigil
Total acreage under vine: 900
Estate founded: 1902
Region: Mendoza
Country: Argentina

Catena Appellation San Carlos Cabernet Franc 2022

WINE DESCRIPTION

In Burgundy, the Vins de Village are wines from grapes grown in the territory of certain villages that give their name to the appellation, such as Volnay, Pommard, Meursault, or Vosne-Romanée. The Village vineyards are small and often owned by siblings and cousins within the same family. This is due to the Napoleonic Code, which establishes that at a person's death, their land is divided equally among their heirs.

As a Latin country, Argentina shares the Napoleonic Code, and over half of the vineyards in Mendoza are less than four hectares in size and owned by multiple family members. Each village has its own culture with favorite foods, winemaking traditions, and distinctive flavors. Catena's Appellation wines express the diversity of terroir and the historic farming customs of these local families.

The Uco Valley's temperatures are similar to St. Émilion in Bordeaux. The sandy-loam soils and mountainous climate of the family's historic vineyards yield a concentrated, robust, lengthy wine.

100% varietal wines blended from vineyards located in El Cepillo, La Consulta and Paraje Altamira, all of them, districts from San Carlos. Cabernet Franc: 12 to 20 year old vines grown in the sandy - loam soils provides concentrated ripe red berries, with a touch of spicy black pepper and eucalyptus. In the palate a good acidity and well integrated tannins gives a fresh and long finish.

TASTING NOTES

Catena Appellation Cabernet Franc displays aromas of concentrated ripe berries, a touch of eucalyptus, and black pepper. This wine is dense, with lots of black fruit and elegance.

VINEYARD & PRODUCTION INFO

Production area/appellation:	San Carlos
Vineyard name:	El Cepillo
Vineyard size:	100
Soil composition:	Clay, Silt, and Sand
Training method:	VSP
Elevation:	3,960 feet
Vines/acre:	2,200
Yield/acre:	2.4 tons
Exposure:	Northwestern
Year vineyard planted:	n/a
Harvest time:	April
First vintage of this wine:	2006

WINEMAKING & AGING

Varietal composition:	100% Cabernet Franc
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	20 days
Fermentation temperature:	80 °F
Maceration technique:	Pumpovers
Length of maceration:	10 days
Malolactic fermentation:	Yes
Type of aging container:	Barriques
Size of aging container:	225 L
Age of aging container:	New
Type of oak:	French
Length of aging before bottling:	12 months
Length of bottle aging:	8 months

ANALYTICAL DATA

Alcohol:	13.5%
pH level:	3.6
Residual sugar:	1.8 g/L
Acidity:	5.55 g/L

CASA
BRAN
CAIA

2022 'IL TRE' TOSCANA IGT





2022 'IL TRE' TOSCANA IGT

Brancaia Winery™

Proprietor: Barbara Widmer
Winemaker: Barbara Widmer
Region: Tuscany, Italy
Founded: 1981
Winery Location: 43°27'11"N 11°19'58"E

VITICULTURE

Varieties: 70% Sangiovese, 15% Merlot, 15% Cabernet Sauvignon
Vineyards: Chianti Classico & Maremma
Elevation: 250-450m
Soils: Sandy, loamy soil
Vine Training: Spurred cordon
Vine Age: 29 years
Farming Practices: Organic (EU certified), dry farmed, manual harvest, certified vegan (VeganOk)

VINIFICATION & TECHNICAL DATA

Fermentation: Spontaneous in stainless steel
Aging: 12 months in a combination of concrete tank and tonneaux
Finishing: Filtered, unfined
Alcohol: 13.5%
Acidity & pH: 5.37 g/L, 3.34
Residual Sugar: 2.6 g/L
Production: 122,400 bottles
Packaging: 390g bottle weight (unfilled), 12 pack, synthetic cork, cardboard shipper

VINTAGE NOTES

"The vintage was particular but very good in general. In the first two weeks of May, we had a lot of rain, which is especially important because in June and July the rain was completely absent and the temperature was constantly high. I believe it was the consistency of warmth that allowed nature to cope with this situation with bravura. Since the second half of August, the temperatures were much cooler, especially at night, and these weather conditions were ideal for the last phase of grape ripening. The wines are concentrated and have intense, extracted colors, superb fruit aromas and stand out for their great freshness."

In 1981, Swiss couple Brigitte and Bruno Widmer purchased a property in Castellina in Chianti. Their daughter, Barbara Widmer, has been the proprietor and winemaker since 1998, and the winery now spans three estates in Chianti and Maremma.

Castello di Monsanto
Fabrizio Bianchi
SANGIOVETO GROSSO 2018

TOSCANA
INDICAZIONE GEOGRAFICA TIPICA



The Fabrizio Bianchi Collection of wines from Castello di Monsanto, is named in honor of the winery's visionary founder, Fabrizio Bianchi, who's persistent pursuit of quality, and belief in the potential of Tuscan single vineyard wines, has guided the winery for over 60 years. Today, Fabrizio and his daughter, Laura, are the guardians of Castello di Monsanto, guaranteeing a continued legacy of excellence in Chianti Classico.

Our Sangiovetto Grosso is a primary example of Fabrizio's forward-thinking vision. Crafted exclusively from Sangiovese grown in our estate vineyard, 'Scanni', it was the first 100% Sangiovese wine EVER produced in Chianti Classico (in 1974).

Scanni was planted entirely with Sangiovese in 1968 – despite the Chianti Classico Denomination regulation, established in 1800, that required EVERY vineyard maintain a specific mix of grape varieties.

Our Sangiovetto Grosso's dissenting spirit was emphasized by our decision to package it in a Burgundy shaped bottle. Designated an IGT Toscana, Fabrizio Bianchi Sangiovetto Grosso is mellow and silky in its youth while maintaining excellent aging potential.

FIRST VINTAGE: 1974
.....
GRAPES: 100% Hand-harvested Sangiovese grown in our estate's Scanni Vineyard
.....
TRAINING SYSTEM: Guyot
.....
VINIFICATION: Temp-controlled vinification in stainless steel, truncated conical vats, for approximately 20 days, with delestage (rack and return) and pumping over

.....
AGING: 18-20 months in 500L French oak casks (some new and some second use) plus an additional 2 years of bottle rest prior to release

