



## 2010 Riesling, Antsy Pants

55 Cases Produced

### Vineyard Composition

66% Brooks Vineyard, Eola Hills

34% Vitae Springs Vineyard

### Chemistry

11% Alcohol

.74 g/100mL Residual Sugar

10.4 g/L Titratable Acidity

2.85 pH

IRF Dry

### Vintage Notes

2010 presented a cool growing season and a myriad of challenges for growing grapes on the geographical edge. A cool spring and summer put us way behind on ripening. Additionally the bird pressure was high due to a lack of their normal forage foods like wild berries. Growers had to cut the crop load drastically and spent a lot of time banging pots and pans to scare off the critters. All of that hard work was proven out with a lucky Indian Summer well into October and a delicious, albeit light, load of grapes across the sorting table.

The Brooks Vineyard is one of the oldest Riesling plantings in the Eola-Amity Hills AVA. This particular self-rooted block is trellised to Scott Henry and is biodynamically farmed, as is the entire site, by Chris Williams of Brooks Wines. Vitae Springs is a mid-70's Riesling site east of Salem near the Willamette River. Each vineyard's grapes were gently pressed whole-cluster and the juice settled for a few days before being racked off of the gross lees. The must was fermented in small stainless steel drums using primarily native yeasts culled from the incoming juice. After the fermentations reached their natural conclusions, the separate lots were married, stabilized and filtered by the gentlest means. The wine was bottled on April 20th, 2011. 2010 was a natural vintage for high-acid, low-alcohol whites.