

2016 WILLAMETTE VALLEY PINOT NOIR

TASTING NOTES

BOUQUET: BLACKBERRY, SANDALWOOD, MARJORAM, DAMP MOSS, SASSAFRAS

PALATE: UMEBOSHI PLUM, GRAPHITE, FRESH CURRANT, LAVENDER, GARAM MASALA

PERCEPTION: DEEP FRUITS AND VIBRANT ACIDITY LEAD INTO ELEGANT FLORAL NOTES, BROAD TANNINS, AND A LONG RESINOUS FINISH.

DRINKABILITY: EXHIBITS BOTH LIVELY FRESHNESS AND AMPLE STRUCTURE FOR EXTENDED AGEING; GREAT VALUE!

VINEYARDS:

BOIS JOLI, BIG CHEESE, BROOKS ESTATE, CRANNELL, CRAWFORD, DEUX VERT, MUSKA, ROSE-WEBER, SUNNY MOUNTAIN, SUNSET RIDGE, TEMPERANCE HILL, TOLUCA LANE, YAMHILL

AVA

WILLAMETTE VALLEY

VINIFICATION:

CRUSH FORMAT

HAND SORTED & 100% DESTEMMED

YEAST

NATIVE

BARREL MATURATION

10 MONTHS IN FRENCH OAK

FILTRATION

CROSS-FLOW

DATE BOTTLED

JUNE 28, 2017

BY THE NUMBERS:

PH 3.7

TA 5.3 g/L

ALCOHOL 13.8%

CASE PRODUCTION 2,000 CASES

SUGGESTED RETAIL \$28

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.



B R O O K S

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.