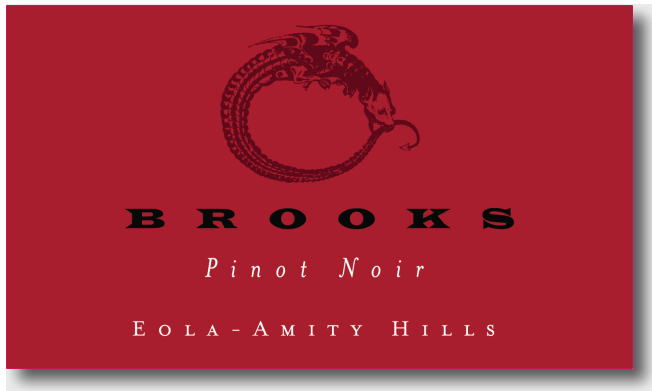


2022 EOLA-AMITY HILLS PINOT NOIR



AROMA

Violets, Wild Strawberry, Red Currant, Dark Cherry, Raspberry Bramble.

PALATE

Cherry Cola, Rhubarb, Black Cherry JELL-O, Pomegranate Syrup, Cranberry.

IMPRESSION

A beautifully concentrated and complex Pinot Noir representing some of the best vineyards in the Eola-Amity Hills AVA. Bursting with notes of red fruits, cherry cola, and pomegranate syrup with a warm, cinnamon 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!

VINEYARDS

Muska, Muska-Bement, Crannell, Temperance Hill, Eola Springs

VINIFICATION

AVA Willamette Valley

CRUSH FORMAT Hand sorted & 100% Destemmed

YEAST Native

BARREL MATURATION 10 months in French Oak

FILTRATION Cross-Flow

DATE BOTTLED July 20, 2023

BY THE NUMBERS

pH 3.57

TA 5.7 g/L

ALCOHOL 13.t%

CASE PRODUCTION 1,000

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