

2015 JANUS PINOT NOIR

TASTING NOTES

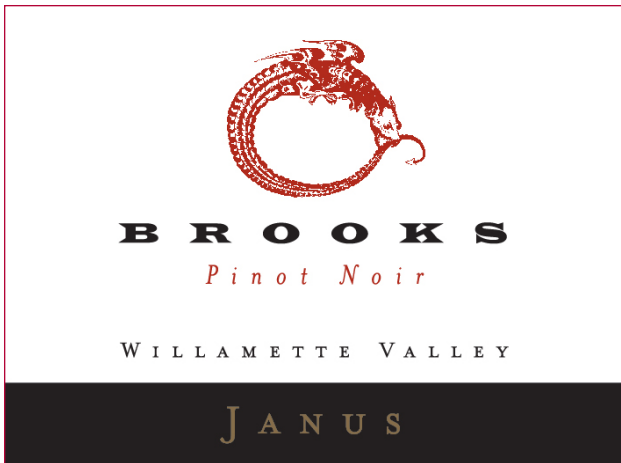
BOUQUET: BRIGHT CHERRY COMPOTE, NUTMEG, SAGE, TOBACCO LEAF, TOFFEE

PALATE: FRESH POMEGRANATE, CHOCOLATE MACAROON, ANCHO CHILI, LAVENDER, POACHED PEAR, RED APPLE SKIN

PERCEPTION: PROMINENT RED FRUIT, SPICE, AND EARTH COMPONENTS SUPPORTED BY BOLD ACIDITY, FIRM TANNINS, AND A ROUND, FLORAL FINISH

DRINKABILITY: ENJOY NOW AND YEARS TO COME!

2015 VINTAGE: A WARM WINTER YIELDED BUD BREAK THREE WEEKS EARLIER THAN NORMAL AND LEAD INTO BLOOM UNDER EXCEPTIONAL WEATHER CONDITIONS. A DRY AND HOT SUMMER WAS BROKEN UP BY RAIN IN LATE AUGUST, AND FAVORABLY COOLED DOWN IN SEPTEMBER IN TIME TO RESULT IN ONE OF THE EARLIEST HARVESTS ON RECORD. THE GRAPES AT HARVEST WERE EXTRAORDINARY IN QUANTITY AND QUALITY, OFFERING RIPENESS, BALANCE, AND EXPRESSIVE FLAVOR.



VINEYARDS:

52% BROOKS ESTATE,
12% TEMPERANCE
HILL, 11% CRANNELL,
4% YAMHILL, 3% BIG
CHEESE, 2% DEUX VERT,
2% MUSKA, 2% SUNSET
RIDGE, 2% SUNSET VIEW,
7% SUNNY MOUNTAIN,
2% ROSE-WEBER, 1%
TOLUCA LANE

AVA

WILLAMETTE VALLEY

VINIFICATION:

CRUSH FORMAT

HAND SORTED & 100%
DESTEMMED

YEAST

NATIVE

BARREL MATURATION

18 MONTHS IN FRENCH
OAK

FILTRATION

CROSS-FLOW

DATE BOTTLED

MAY 1, 2017

BY THE NUMBERS:

PH

3.64

TA

5.5 G/L

ALCOHOL

14.0%

CASE PRODUCTION

1,200

SUGGESTED RETAIL

\$38



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.