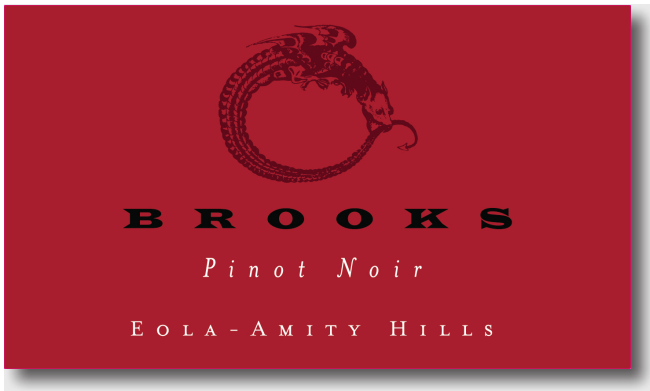


2021 EOLA-AMITY HILLS PINOT NOIR



AROMA

Red Currant, Brown Sugar, Raspberry.

PALATE

Red Apple Skin, Black Cherry Jell-o, Pomegranate, Cinnamon.

IMPRESSION

A fresh, approachable, fruit-driven Pinot Noir with red fruit notes and hints of brown sugar and cinnamon.

VINEYARDS	Muska, Brooks Estate, Crannell, Muska-Bement, Cortell-Rose, Eola Springs, Yamhill, Toluca Lane, Sunny Mountain, Deux Vert
VINIFICATION	AVA Willamette Valley
CRUSH FORMAT	Hand sorted & 100% Destemmed
YEAST	Native
BARREL MATURATION	10 months in French Oak
FILTRATION	Cross-Flow
DATE BOTTLED	June 30, 2022
BY THE NUMBERS	pH 3.62
	TA 5.4 g/L
	ALCOHOL 13%
	CASE PRODUCTION 1,000
	SUGGESTED RETAIL \$40

2021 VINTAGE:

Rain events at the beginning of bloom diminished yields, and a dry summer was punctuated with unprecedented heatwaves. The timing worked in our favor since the heat happened pre-veraison, and the vines handled it well.

Harvest started in early September, but lower temperatures across the state allowed for a long and measured harvest season, with harvest extending into mid-October.

No disease, high sugars, balanced acids, and great flavors. 2021 will undoubtedly rank as one of the top Oregon vintages.



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.

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