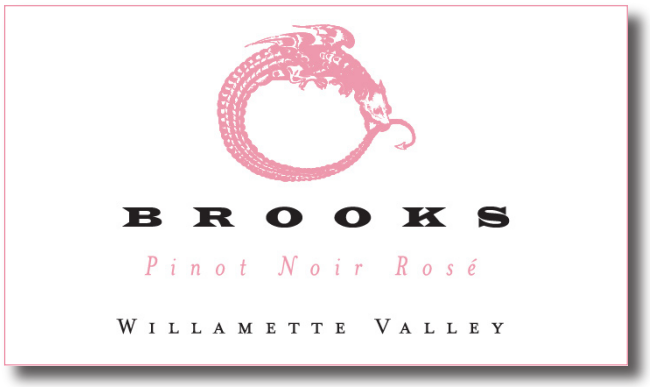
2014 Pinot Noir Rosé



Vintage:	2014
Appellation:	Willamette Valley
Vineyards:	Crannel 60%, Muska 40% (Eola-Amity Hills)
Crush Format:	30% cold soaked for six hours, 70% immediately to press
Barrel/Stainless:	Stainless
Ferment Temperature:	50-70 degrees
Filtration:	Cross Flow
Date Bottled:	1/15/2015
Date Released:	3/2015
Production:	1,008 cases
Alcohol:	14.4%
Suggested Retail:	$18

Tasting Notes

Chris Blanchard, MS

Beautiful vibrant pink color, bright and electric. I believe I've just unleashed Springtime in a bottle.

On the nose a field of fresh flowers, sliced watermelon, cranberry, strawberry, tomato leaf and wild herbs. It even smells tangy.

This is a full bodied, ripe wine with a hint of sweetness, like a ripe dripping red plum or strawberry preserves on toast. Plenty of fresh, ripe, red fruits. Jammy raspberry and red currant, luscious and rich with a hint of vanilla, mint and basil. This might be the perfect wine to enjoy ice cold at a picnic with salmon, dill, cucumber and creme fraiche sandwiches or sausages on the grill. Delightful!

BROOKS

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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.