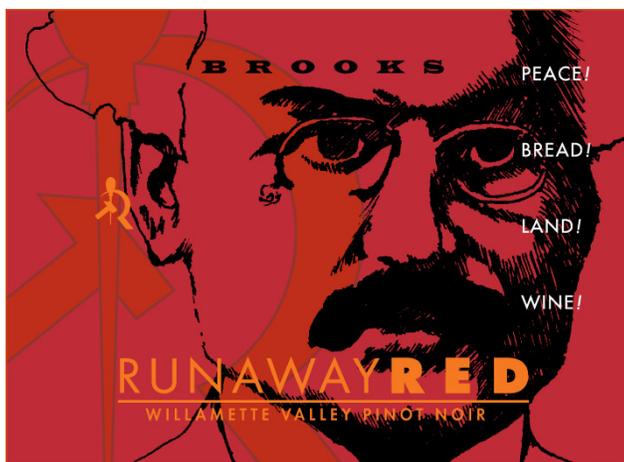


# 2016 RUNAWAY RED PINOT NOIR



## TASTING NOTES

**BOUQUET:** AMARENA CHERRY, STRAWBERRY COMPOTE, CINNAMON BARK, COMICE PEAR, MAPLE WOOD, MOLASSES

**PALATE:** POMEGRANATE, GINGERBREAD, BLOOD ORANGE, BREAKFAST TEA, LEBANESE SPICES, MEDJOOOL DATE

**PERCEPTION:** FOCUSED WITH DEPTH OF FRUIT, VIBRANT ACIDITY AND AN UPLIFTING FINISH.

**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.

### VINEYARDS:

BOIS JOLI, BIG CHEESE, BROOKS ESTATE, CRANNELL, CRAWFORD, MUSKA, SUNSET RIDGE, SUNSET VIEW, 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 27, 2017

### BY THE NUMBERS:

PH 3.7

TA 5.2 G/L

ALCOHOL 13.8%

CASE PRODUCTION 2,245 CASES

SUGGESTED RETAIL \$23



**BROOKS**

### 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.