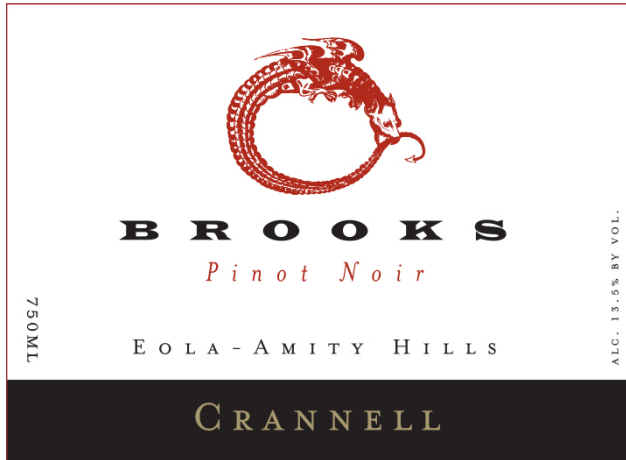


# 2015 CRANNELL PINOT NOIR



<b>VINTAGE</b>	2015
<b>VINEYARDS</b>	CRANNELL
<b>AVA</b>	EOLA-AMITY HILLS
<b>DATE PLANTED</b>	1984
<b>SOIL TYPE</b>	VOLCANIC BASALT-JORY, NEKIA
<b>ELEVATION</b>	550'
<b>EXPOSURE</b>	SOUTHEAST
<b>HARVEST DATE</b>	SEPTEMBER 10, 21, & 22, 2015
<b>BRIX AT HARVEST</b>	24.0 (AVG.)
<b>CLONES</b>	75% 115, 25% POMMARD
<b>YEAST</b>	NATIVE
<b>BARREL MATURATION</b>	18 MONTHS IN FRENCH OAK
<b>FILTRATION</b>	CROSS-FLOW
<b>DATE BOTTLED</b>	MAY 1, 2017
<b>ALCOHOL</b>	13.50%
<b>PH</b>	3.66
<b>TA</b>	5.9 G/L
<b>CASE PRODUCTION</b>	300
<b>SUGGESTED RETAIL</b>	\$48

## TASTING NOTES

### CHRIS BLANCHARD, MS

CANDIED CHERRY, CRANBERRY, RASPBERRY AND BRIGHT STRAWBERRY FRUIT ON THE NOSE. TOUCH OF TOMATO LEAF, WATERCRESS AND DILL HERBAL NOTES.

BEAUTIFUL STRUCTURE AND BALANCE, WITH A LAYERING OF BRIGHT FRUIT, REFRESHING ACIDITY AND A LONG FINISH. THE FRESH HERBS ADD AN ADDITIONAL LAYER OF COMPLEXITY TO THE FLAVORS OF ORANGE PEEL, RHUBARB, STRAWBERRY, CRANBERRY AND RAINIER CHERRY FRUITS. A SLIGHT EARTH CHARACTER, WITH GREEN TEA SPICE, MOSS AND MUSHROOM NOTES. LOVELY COMBINATION OF FRUIT AND STRUCTURE AND VERY PLEASANT AND COMPLEX TO SIP.

A GOOD PAIR WITH PROSCIUTTO STUFFED CHICKEN, SAUSAGE AND MUSHROOMS, VEAL SALTIMBOCCA AND MUSTARD CRUSTED PORK TENDERLOIN.



**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.

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