

# 2015 RASTABAN PINOT NOIR

## TASTING NOTES

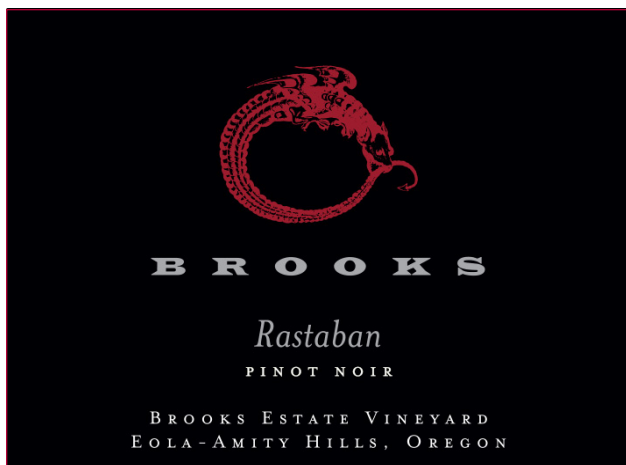
**BOUQUET:** BLACKBERRY GASTRIQUE, ROASTED HAZELNUT, KIRSCH, FRESH OREGANO, CARDAMOM, STAR ANISE

**PALATE:** EARL GREY TEA, UMEBOSHI PLUM, ROASTED COFFEE BEAN, HERBES DE PROVENCE, BLACK TRUFFLE SHAVING

**PERCEPTION:** LAYERED AND TEXTURAL OLD VINE COMPLEXITY, SHOWCASING VELVETEEN TANNINS WITH LIVELY ACIDITY AND A LONG, EARTHY FINISH

**DRINKABILITY:** BEGINNING TO OPEN AND EVOLVE, BUT WILL REWARD WITH EXTENDED CELLARING

**2015 VINTAGE:** A WARM WINTER YIELD-ED 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.



<b>VINEYARDS:</b>	BROOKS ESTATE
AVA	EOLA-AMITY HILLS
DATE PLANTED	1973-2001
SOIL TYPE	VOLCANIC BASALT-NEKIA
ELEVATION	650'-750'
EXPOSURE	SOUTHEAST
FARMING METHOD	BIODYNAMIC
CLONES	POMMARD, 115, 777
<b>VINIFICATION:</b>	
HARVEST DATE	SEPTEMBER 26 & 30, OCTOBER 1 & 2, 2015
BRIX AT HARVEST	24.2 (AVG.)
YEAST	NATIVE
BARREL MATURATION	18 MONTHS IN FRENCH OAK
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 1, 2017
<b>BY THE NUMBERS:</b>	
PH	3.6
TA	5.4 G/L
ALCOHOL	14.0%
CASE PRODUCTION	500 CASES
SUGGESTED RETAIL	\$60



## 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.