

# 2015 OLD VINE POMMARD PINOT NOIR

## TASTING NOTES

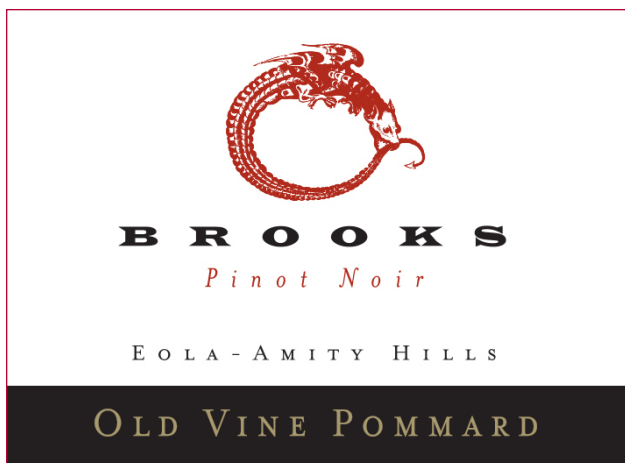
**BOUQUET:** RED CURRANT, DRIED ROSE, RHUBARB, LAVENDER, GARAM MASALA

**PALATE:** STEWED STRAWBERRY, SPICED PLUM, DRIED THYME, ORANGE BITTERS, CARAMEL

**PERCEPTION:** DEEP FRUITS WITH COMPLEX BOTANICAL AROMATICS, BRIGHT ACIDITY, SMOOTH TANNINS, AND LAYERS OF EXOTIC SPICES LINGERING ON THE FINISH

**DRINKABILITY:** A CLASSIC EXPRESSION OF BROOKS ESTATE OLD VINE POMMARD! AGING WILL BE REWARDED AND YIELD THE TRUE PERSONALITY OF THE SITE.

**2015 VINTAGE:** A WARM WINTER YIELDED 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.



### VINEYARDS:

<b>AVA</b>	BROOKS ESTATE EOLA-AMITY HILLS
<b>DATE PLANTED</b>	1973-1974
<b>SOIL TYPE</b>	VOLCANIC BASALT-NEKIA
<b>ELEVATION</b>	750'
<b>EXPOSURE</b>	SOUTHEAST
<b>FARMING METHOD</b>	BIODYNAMIC
<b>CLONES</b>	POMMARD

### VINIFICATION:

<b>HARVEST DATE</b>	SEPTEMBER 25, 2015
<b>BRIX AT HARVEST</b>	23.5 (AVG.)
<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

### BY THE NUMBERS:

<b>PH</b>	3.7
<b>TA</b>	5.0 G/L
<b>ALCOHOL</b>	14.20%
<b>CASE PRODUCTION</b>	300 CASES
<b>SUGGESTED RETAIL</b>	\$55



**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.