

# 2015 MUSKA PINOT NOIR

## TASTING NOTES

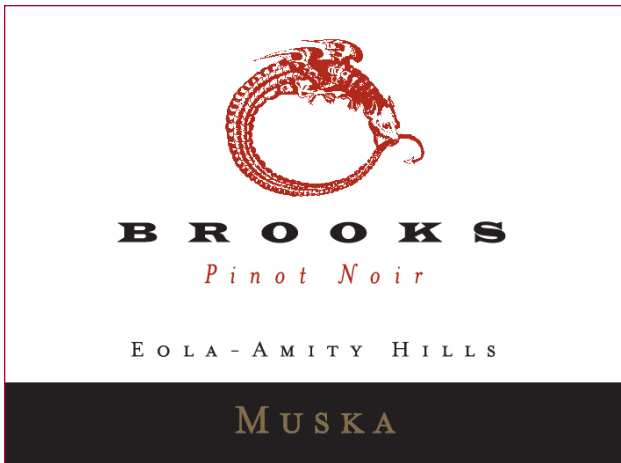
**BOUQUET:** RED PLUM, WET SOIL, SZECHUAN SPICE, ROSE STEM, FRESH CHERRY, BRITTLE

**PALATE:** MUDDLED STRAWBERRY, CARAWAY, SWEET CHERRY WOOD, ROSEHIP, LICORICE

**PERCEPTION:** ABUNDANT FRUITS WITH REFRESHING ACIDITY AND AMPLE SUEDE-LIKE TANNINS

**DRINKABILITY:** DELIGHTFUL AND APPROACHABLE, BUT POSSESSES GREAT AGING POTENTIAL

**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.



<b>VINEYARD:</b>	MUSKA
AVA	EOLA-AMITY HILLS
DATE PLANTED	2006
SOIL TYPE	VOLCANIC BASALT-GELDERMAN, JORY
ELEVATION	450'
EXPOSURE	EAST
CLONES	777, 115, POMMARD, WADENSWIL
<b>VINIFICATION:</b>	
HARVEST DATE	SEPTEMBER 9, 11, 17, 18, & 21, 2015
BRIX AT HARVEST	23.9 (AVG)
YEAST	NATIVE
BARREL MATURATION	18 MONTHS IN FRENCH OAK
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 1, 2017
<b>BY THE NUMBERS:</b>	
PH	3.5
TA	5.6 G/L
ALCOHOL	13.80%
CASE PRODUCTION	250
SUGGESTED RETAIL	\$48



## 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.