

2015 TEMPERANCE HILL

TASTING NOTES

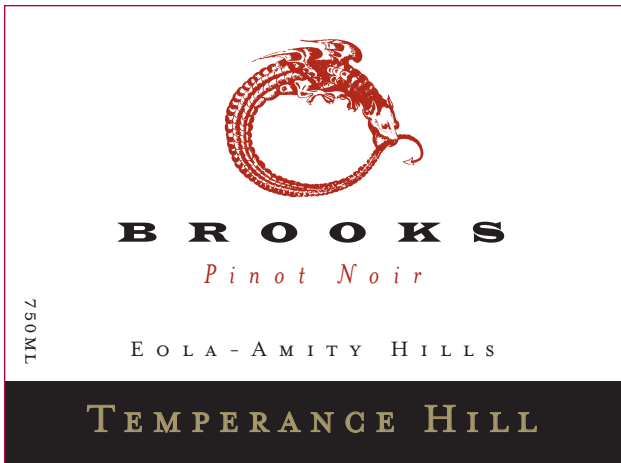
BOUQUET: FRESH CANE BERRIES, VIOLET, LICORICE, CHERRY BLOSSOM, BRULEE

PALATE: BLUEBERRY, RED APPLE SKIN, CLOVE, CINNAMON OIL, SATSUMA, SHAVED FENNEL

PERCEPTION: FIRM TANNINS AND BRIGHT ACIDITY LEAD INTO AN ELEGANT AND LONG FINISH

DRINKABILITY: SHOWING READINESS AND COMPLEXITY THAT WILL CONTINUE TO DEVELOP WITH AGE.

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:

AVA	TEMPERANCE HILL
DATE PLANTED	EOLA-AMITY HILLS
SOIL TYPE	1981
ELEVATION	VOLCANIC BASALT-JORY, NEKIA, RITNER
EXPOSURE	660'-860'
FARMING METHOD	SOUTH
CLONES	ORGANIC
	40% 777, 31% POMMARD, 29% WADENSWIL

VINIFICATION:

HARVEST DATE	SEPTEMBER 21 & 23, 2015
BRIX AT HARVEST	22.5 (AVG.)
YEAST	NATIVE
BARREL MATURATION	18 MONTHS IN FRENCH OAK
FILTRATION	CROSS-FLOW
DATE BOTTLED	MAY 1, 2017

BY THE NUMBERS:

PH	3.59
TA	6.2 G/L
ALCOHOL	13.00%
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.