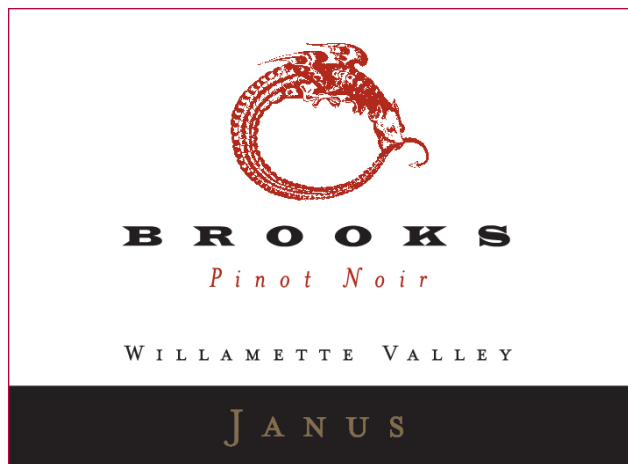


# 2012 JANUS PINOT NOIR



## TASTING NOTES

### CHRIS BLANCHARD, MS

ROOT BEER, BACON, BLACKBERRY, DARK FRUITS, SMOKED MEAT, ROSE PETAL, PLUM AND DAMSON CHERRY. THIS WINE HAS SUCH A BEAUTIFUL PERFUME! CLOVE AND CHINESE FIVE SPICE OVER A LUSH MOUTHFEEL OF RIPE CHERRY, RED PLUM AND STRAWBERRY. THE JANUS IS RICH AND FULL BODIED, FRUIT FORWARD WITH ROUND VELVETY PLUSHNESS AND A FINISH OF BRIGHT ACIDITY AND RIPE RED FRUITS. THIS IS A HEDONISTIC PLEASURE AND ABSOLUTELY A PLEASURE TO DRINK.

THIS WOULD BE A MAIN COURSE WINE WITH DUCK AND CHERRIES, PORK LOIN OR PORCHETTA. LAMB RIBS OR A FAT PIECE OF FILLET COVERED IN A BUTTERY MUSHROOM CREAM SAUCE WOULD BE ETHEREAL!

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|-----------------------------|--|
| <b>VINTAGE:</b>             | 2012   |
| <b>APPELLATION:</b>         | WILLAMETTE VALLEY  |
| <b>VINEYARDS:</b>           | 76% BROOKS ESTATE,<br>21% TEMPERANCE HILL,<br>3% OF BIG CHEESE,<br>SUNNY MOUNTAIN &<br>MUSKA |
| <b>CRUSH FORMAT:</b>        | HAND SORT &<br>DESTEMMED   |
| <b>BARREL/STAINLESS:</b>    | 18 MONTHS/20% NEW<br>FRENCH OAK  |
| <b>FERMENT TEMPERATURE:</b> | 50-70 DEGREES  |
| <b>FILTRATION:</b>          | CROSS FLOW   |
| <b>YEAST:</b>               | NATIVE   |
| <b>DATE BOTTLED:</b>        | JUNE 4, 2014   |
| <b>DATE RELEASED:</b>       | MAY, 2015  |
| <b>PRODUCTION:</b>          | 1,478 CASES  |
| <b>ALCOHOL:</b>             | 13.2%  |
| <b>SUGGESTED RETAIL:</b>    | \$38   |



**BROOKS**

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### 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.