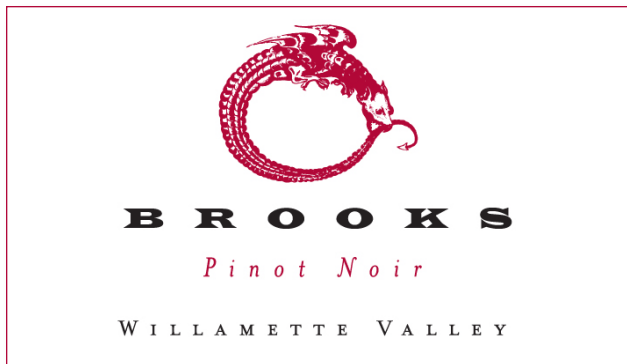


2013 WILLAMETTE VALLEY PINOT NOIR



TASTING NOTES

CHRIS BLANCHARD, MS

BAKED CHERRY PIE, FLAKY BUTTERY PASTRY, FRESH STRAWBERRIES, JULIENNED BASIL AND CREAM, WHITE MUSHROOMS, KFC FRIED CHICKEN, AND RASPBERRY CANDY. THE COLOR IS LIGHT, BUT IT PACKS A WALLOP IN THE FLAVOR DEPARTMENT! A HINT OF BASIL AND SPRING HERBS ON THE INITIAL PALATE, THEN EXPANDS WITH RAINIER CHERRY, RASPBERRY, STRAWBERRY AND BRIGHT ACIDITY THAT INVITES ANOTHER TASTE. LOVE THE ELEGANT EARTHINESS OF THIS WINE, THE WHITE MUSHROOM AND ROASTED BEET, BAKED BREAD AND WHITE TRUFFLE. JUST A BEAUTIFUL WINE WITH A WONDERFUL COMPLEX AND LIVELY FINISH.

I WOULD LIKE THIS WITH A CLASSIC ROASTED BEET SALAD WITH BLUE CHEESE AND CITRUS SEGMENTS AND PERHAPS A HANDFUL OF DRIED CRANBERRIES. VERY NICE WITH A SALAD OF TOMATOES AND MUSHROOMS AS WELL!

VINTAGE:	2013
APPELLATION:	WILLAMETTE VALLEY
VINEYARDS:	MUSKA, BIG CHEESE, CRANNELL, CRAWFORD, TEMPERANCE HILL, DEUX VERT, SUNNY MOUNTAIN, SUNSET VIEW
CRUSH FORMAT:	HAND SORT & DESTEMMED
BARREL/STAINLESS:	15% NEW FRENCH OAK
FERMENT TEMPERATURE:	50-70 DEGREES
FILTRATION:	CROSS FLOW
YEAST:	NATIVE
DATE BOTTLED:	8/6/2014
DATE RELEASED:	JANUARY, 2015
PRODUCTION:	4,124 CASES
ALCOHOL:	12.5%
SUGGESTED RETAIL:	\$28



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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.