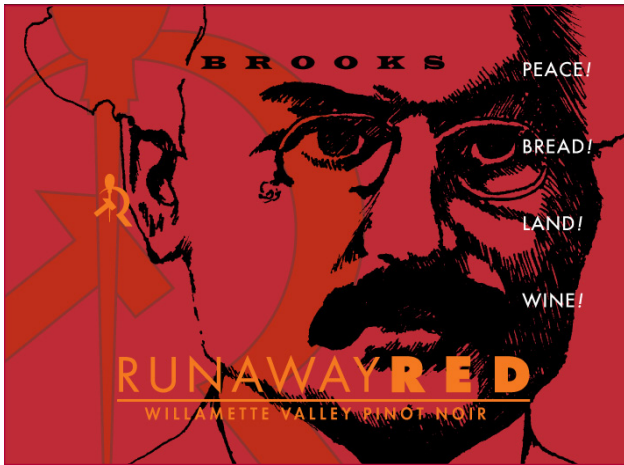


2017 RUNAWAY RED PINOT NOIR



TASTING NOTES

BOUQUET: POMEGRANATE, PORCINI, RED APPLE SKIN, SAUCISSON D'ALSACE, THYME

PALATE: POACHED CHERRY, BLOOD ORANGE, LAVENDER SALT, NOUGAT, CACAO

PERCEPTION: VIBRANT ACIDITY FOLLOWED BY TENSION AND GRIP, THIS VINTAGE OFFERS A QUENCHING AND REFRESHING RETURN TO CLASSIC, COOL-VINTAGE OREGON PINOT NOIR.

DRINKABILITY: LIVELY AND PUNCHY IN THE GLASS, THIS WINE IS DEVELOPING EARTHINESS AND COMPLEXITY WITH TIME IN BOTTLE.

VINIFICATION:

VINEYARDS BOIS JOLI, BIG CHEESE, BROOKS ESTATE, CRANNELL, DEUX VERT, DISTRACTION, MUSKA, ROSE-CORTELL, SUNSET RIDGE, SUNSET VIEW, TEMPERANCE HILL, TOLUCA LANE, YAMHILL

AVA WILLAMETTE VALLEY

CRUSH FORMAT HAND SORTED & 100% DESTEMMED

YEAST NATIVE

BARREL MATURATION 10 MONTHS IN FRENCH OAK

FILTRATION CROSS-FLOW

DATE BOTTLED JULY 30, 2018

BY THE NUMBERS:

PH 3.6

TA 5.6 G/L

ALCOHOL 13.5%

CASE PRODUCTION 3,800 CASES

SUGGESTED RETAIL \$23

2017 VINTAGE: A WET, COOL SPRING DELAYED FLOWERING UNTIL LATE JUNE, WHICH SET THE STAGE FOR A LATER HARVEST THAN THE PREVIOUS THREE VINTAGES. HOT, DRY CONDITIONS PREVAILED THROUGH THE SUMMER, YIELDING HEAT SPIKES IN AUGUST. WITH A LARGER THAN NORMAL FRUIT SET, THE GRAPES ENJOYED LONG HANG TIME LEADING UP TO HARVEST. CONDITIONS COOLED AND BROUGHT IN SCATTERED RAINS WITH THE HARVEST, WHICH BEGAN AT BROOKS ON THE 28TH OF SEPTEMBER AND RAN THROUGH NOVEMBER 1ST, ALMOST RETURNING TO NORMAL AVERAGE HARVEST DATES IN THE WILLAMETTE VALLEY. THE WINES FROM THE VINTAGE SHOW FRESH FRUIT FLAVORS AND LIVELY ACIDITY. IN ALL, IT WILL BE REMEMBERED AS A CLASSIC VINTAGE IN OREGON!



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.