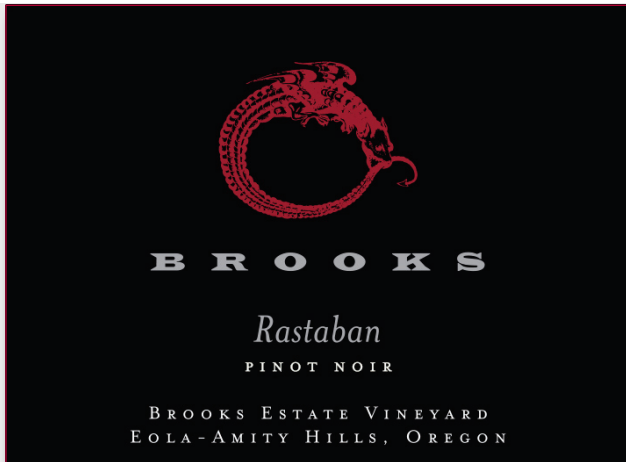


2022 RASTABAN PINOT NOIR



AROMA

Dark Cherry, Morels, Anise, Wild Strawberries, Rose Petals.

PALATE

Pomegranate, Iron, Cranberry, Peppercorn, Raspberry, Forest Floor.

IMPRESSION

A complex, structured, and red fruit-driven Pinot Noir balanced by Old-World notes of iron, peppercorn, and forest floor.

VINEYARD	Brooks Estate
AVA	Eola-Amity Hills
SOIL TYPE	Volcanic Basalt-Nekia
ELEVATION	650'-750'
EXPOSURE	Southeast
FARMING METHOD	Biodynamic
CLONES	Pommard, 115, 777
VINIFICATION	
HARVEST DATE	October 18, 2022
BRIX AT HARVEST	25
YEAST	Native
BARREL MATURATION	9 months in French Oak
FILTRATION	Cross-Flow
DATE BOTTLED	September 16, 2023
BY THE NUMBERS	
pH	3.31
TA	6.69 g/L
ALCOHOL	13.5%
CASE PRODUCTION	500
SUGGESTED RETAIL	\$80

2022 VINTAGE:

Heavy frost in April delayed flowering and pushed back the season. Cool temperatures in May and June further delayed the vintage. The fear was that the grapes wouldn't ripen in time for harvest if the rain and cold weather came in early October as usual.

Luckily July and August saw hot temperatures that helped accelerate ripening, and temperatures remained warm, and the rains held off until mid-October, allowing for an extended ripening period.

We let our grapes hang out until the last possible minute, just before the rain and cold weather hit. The 2022 harvest was fast and furious, to say the least! The resultant wines are stunningly balanced and expressive. A truly classic Oregon vintage!



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.

T: 503.435.1278 - E: Janie@brookswine.com

Winery: 21101 SE Cherry Blossom Lane, Amity, OR 97101