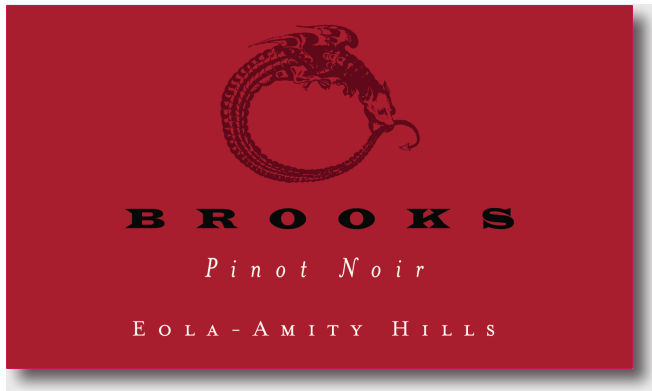


# 2023 EOLA-AMITY HILLS PINOT NOIR



## AROMA

Rose Petal, Red Cherry, Strawberries, Raspberry Bramble, Rosemary.

## PALATE

Red Currant, Cinnamon Stick, Pomegranate, Cranberry, Cherry Cola.

## IMPRESSION

A red fruit-forward and approachable Pinot Noir showcasing the finest vineyards of the Eola-Amity Hills AVA with bright notes of pomegranate, red currant, and strawberries with a spiced cinnamon stick finish.

### VINEYARDS

25% Muska, 19% Brooks Estate, 19% Muska-Bement, 17% Crannell, 14% Eola Springs, 6% Temperance Hill

### VINIFICATION

AVA Willamette Valley

CRUSH FORMAT Hand sorted & 100% Destemmed

YEAST Native

BARREL MATURATION 8 months in French Oak

FILTRATION Cross-Flow

DATE BOTTLED June 16, 2024

### BY THE NUMBERS

pH 3.42

TA 5.59 g/L

ALCOHOL 13.5%

CASE PRODUCTION 1,000

SUGGESTED RETAIL \$40

## 2023 VINTAGE:

The 2023 growing season kicked off with a late budbreak, reminiscent of 2011. Following budbreak, a sudden shift to warm, dry weather marked the season, with only one June rain event.

Ideal summer weather prevailed until a brief hot spell in August. Harvest commenced in late August, progressing smoothly until rains in September, which delayed picking but alleviated drought stress.

Overall, fruit quality remained excellent, with balanced acidity and moderate sugars. While rain disrupted harvest timing, some fruit still met the 100-day bloom-to-harvest rule, suggesting no significant quality differences pre- and post-rain. 2023 wines will have beautiful concentration, exceptional freshness, and flavors.



## 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.

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