

2024 PINOT BLANC



B R O O K S

Pinot Blanc

W I L L A M E T T E V A L L E Y

AROMA

Star Fruit, Honey Crisp Apple, Chamomile, Nectarine, Honeysuckle.

PALATE

Preserved Lemon, Gooseberries, Anjou Pear, Sand Dollar.

IMPRESSION

A crisp and generous Pinot Blanc with notes of white flowers and tree fruits with expressive acidity and a seawater finish. Sunshine in a glass!

2024 VINTAGE:

The 2024 growing season began with an early bud break followed by warm and dry weather. Consistent sunshine throughout the summer allowed for optimal hang time.

There was a brief heatwave in July, but cool nights helped maintain acidity. Harvest commenced in early October, allowing for a smooth picking process with no pressure to rush.

Overall, fruit quality was outstanding, with balanced acidity and complex flavors. The 2024 vintage yielded vibrant wines with excellent concentration, making it a standout year for Oregon wine.

VINEYARDS:

89% Crannell,
11% Yamhill-Carlton

AVA Willamette Valley

VINIFICATION:

CRUSH FORMAT Straight to Press

BARREL/STAINLESS 50% Foudre,
50% Stainless

FERMENT TEMPERATURE 50-70° F

FILTRATION Cross-Flow

DATE BOTTLED February 12, 2025

BY THE NUMBERS:

RESIDUAL SUGAR 3.6 g/L

pH 3.16

TA 6.43 g/L

ALCOHOL 12.8%

CASE PRODUCTION 800

SUGGESTED RETAIL \$32



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