

BROOKS



B R O O K S

Est. 1998

PEACE • BREAD • LAND • WINE

BROOKS

JIMI BROOKS: FOUNDER & VISION



Founded by **Jimi Brooks** in **1998**.

EARLY CAREER & FOUNDATION

- Worked **5** harvests in the early **1990s** in Beaujolais for Philippe Dechamps.
- Returned to his home in Oregon in **1996**.
- Vineyard Manager & Assistant Winemaker at WillaKenzie Estate under Laurent Montelieu.
- Produced Brooks beginning in **1998** while at WillaKenzie.

A NEW CHAPTER (2001)

- Moved to Momtazi Vineyard and Maysara winery.
- Became founding winemaker and grew Brooks production, driven by passion for Biodynamics.

JIMI'S FOUNDING PRINCIPLES



- Farming with intention using Biodynamic practices



- Restoring the reputation of Riesling in the perfect cool climate of the Willamette Valley



- Ensuring Pinot Noir reflected cool climate conditions with high acid and elegance



- Small lot wine production for all varietals to ensure achievement of style through blending and not manipulation

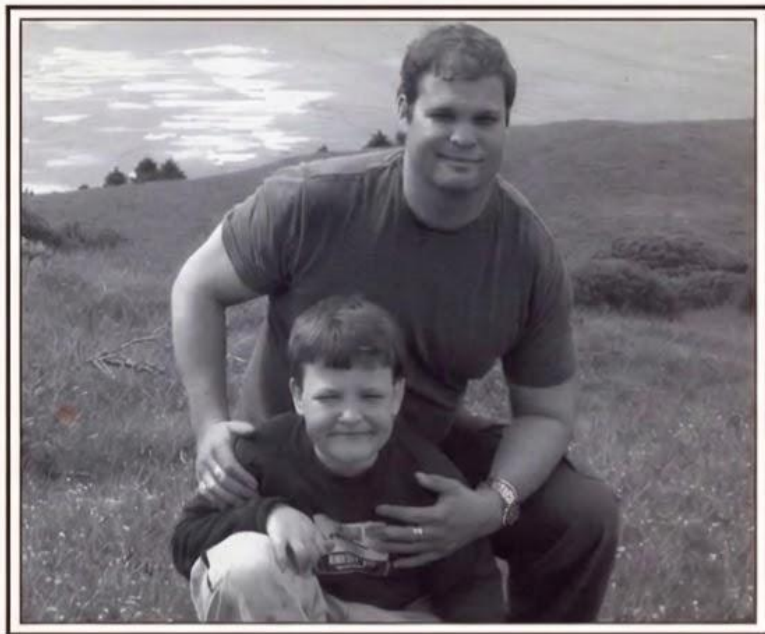


- Having accessible price points so his wines could be enjoyed often and shared with friends and family



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JIMI'S LEGACY & COMMUNITY SUPPORT



Sadly, Jimi passed away on September 4, 2004 from an aortic dissection. He was survived by his 8 year old son, Pascal.

12 wineries came together to keep Brooks going including:

- Bergstrom
- Cristom
- Chehalem
- Ransom
- Francis Tannahill
- JK Carriere Westry
- Momtazi
- Patricia Green
- Solena J. Christopher
- Ponzi

A COMMITMENT TO SUSTAINABILITY

- In 2019, Brooks increased it's commitment to sustainability by becoming a Certified B Corporation and a Member of 1% For The Planet.
- B Corporation Certification means that Brooks takes care of it's stakeholders-trade partners, team, supply chain and customers-in addition to their shareholders.
- Being a Member of 1% For The Planet means that Brooks donates 1% of its revenue to environmental non profits.



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THE LEGACY GOING FORWARD



The winery is currently female led by Janie Brooks Heuck, Managing Director, Winemaker Claire Jarreau, and General Manager, Jen Cossey.



Pascal is currently in Viticulture and Enology School at CFA Montmorot in the Jura. After a 2 year program there and doing a work study at Domaine Ostertag in Alsace, he plans to return to Brooks to work in production and the vineyards.

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CLAIRE JARREAU: WINEMAKER



Roots & Education: Born in Mississippi, raised in the South (food & community influence). Chemistry degree from Appalachian State University (first graduate of fermentation science program).

Global Experience: Moved to Oregon in 2010 for full-time winemaking. Worked harvests worldwide: Austria (Riesling), New Zealand (cool-climate), South Africa (independent winemakers).



Journey at Brooks: Started in grower relations (building trust, managing sourcing). Now leads the winemaking team with deep respect for site expression, collaboration, and the evolving nature of the work.

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THE ESTATE VINEYARD



Brooks owns 18 acres in the Eola Amity Hills AVA. We have 5 acres of Riesling and 5 acres of Pommard planted in 1973. We have just under one acre of Pinot Gris planted in 1979. The remaining is 777 and 115 clone of Pinot Noir grafted over from Chardonnay in the late 1990s. This vineyard represents 20% of our production. It has been farmed biodynamically since 2002 and certified Biodynamic since 2013.



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OTHER SOURCES OF GRAPES



Brooks sources fruit from another 38 acres adjacent to the Estate. All sites are east facing, higher elevation (between 500-750 feet) on volcanic soil. In addition, we source from 23 other vineyards.

Almost all the Pinot Noir is from the Eola-Amity Hills that benefits from the cool Pacific winds that flow through the Van Duzer Corridor creating a significant diurnal shift during the summer which preserves acid and extends hangtime.

White wines from Brooks are sourced throughout the Willamette Valley. The scarcity of Riesling and other aromatic whites like Pinot Blanc allow us to seek out the best farmers of these beautiful white wines throughout our greater AVA.



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OUR APPROACH TO WINEMAKING



Pinot Noir: Hand sorted and mostly destemmed. Cold soaked and cool fermentation temperatures with mild punchdowns or pumpovers. All 2.5 ton fermenters. All clones, blocks and vineyards are kept separate until blending. Initial fermentation in stainless steel. Basket pressed and put in French oak barrels. About 20% new French Oak. Bottled between 9-11 months depending on the wine.

Riesling and Aromatic Whites: White varietals go straight to a bladder press for a long, gentle cycle. The majority of the juice goes into stainless steel with a few exceptions going to neutral oak casks. Bottled around 6 months for all Rieslings and 3 months for non Riesling white wines.



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HOSPITALITY AT IT'S FINEST

Hospitality is integral to the Brooks philosophy in all aspects of relationships with trade and consumers. Creating memorable experiences through world class wines is what we are all about. Please come visit. Please send your trade partners our way when they are coming to the Willamette Valley!

