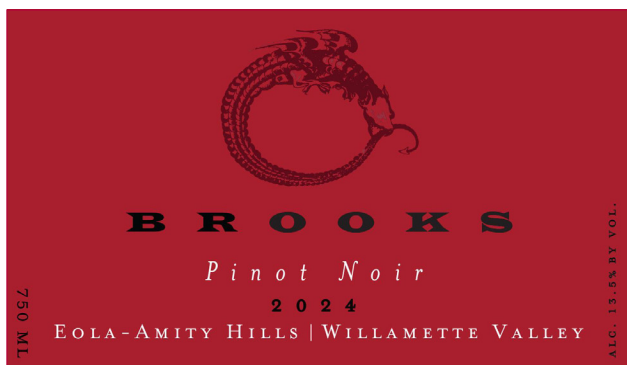
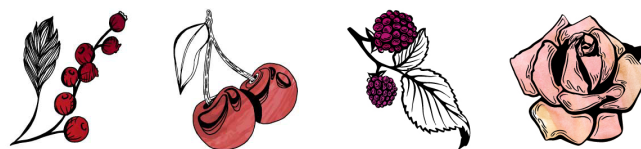


# 2024 EOLA-AMITY HILLS PINOT NOIR



## FLAVOR IMPRESSION



## TASTING IMPRESSION

Ideal ruby color that's textbook for Pinot Noir. Aromatics lead with crunchy red cherry, rose petal, and a touch of nutmeg. The palate follows with pomegranate, crisp red apple, and a flash of red Jolly Rancher, all backed by lively acidity and focused tannins. A subtle complexity that lingers into a lengthy finish. It hums long after it's gone: Eola-Amity doing its quiet, confident thing.

## 2024 VINTAGE DESCRIPTION

The 2024 growing season began with an early bud break followed by warm and dry weather. Consistent 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.

|                           |   |
|---------------------------|---|
| <b>VINEYARDS</b>          | Muska, Eola Springs, Brooks Estate, Crannell  |
| <b>AVA</b>                | Eola Amity Hills, Willamette Valley, Oregon   |
| <b>VINIFICATION</b>       |   |
| <b>CRUSH FORMAT</b>       | Hand harvested hand sorted, native fermentation with some whole cluster inclusion in stainless steel open-top tanks |
| <b>ELEVAGE</b>            | Aged in French Oak barriques and foudre   |
| <b>BIODYNAMIC / VEGAN</b> | Vegan   |
| <b>HARVEST DATE</b>       | Various   |
| <b>BOTTLING DATE</b>      | 6/17/2025   |
| <b>BY THE NUMBERS</b>     |   |
| <b>pH</b>                 | 3.43  |
| <b>TA</b>                 | 5.78 g/L  |
| <b>RS</b>                 | N/A   |
| <b>ALCOHOL</b>            | 13.5 %  |
| <b>CASE PRODUCTION</b>    | 1,000 cases   |



## 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