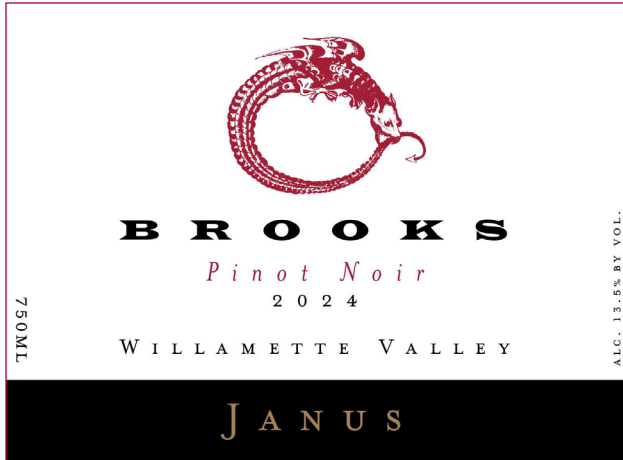


# 2024 JANUS PINOT NOIR



## FLAVOR IMPRESSION



## TASTING IMPRESSION

From historic old vine sites across the Willamette Valley, this wine is meticulously crafted from barrel to final blend. Soft huckleberry and black cherry are laced with a salty umeboshi edge. Bright acidity drives the palate, gaining weight through the finish while staying firm and polished. Built for the table and second pours.

### VINEYARDS

Brooks Estate, Muska, Crannell, Eola Springs, Sunny Mountain

AVA Willamette Valley, Oregon

### VINIFICATION

CRUSH FORMAT Hand harvested, hand sorted, native fermentation with a touch of whole cluster inclusion in stainless steel open-top tanks

ELEVAGE New French Oak barriques

BIODYNAMIC / VEGAN Vegan

HARVEST DATE 9/6/2025

BOTTLING DATE Various

### BY THE NUMBERS

pH 3.38

TA 6.21 g/L

RS N/A

ALCOHOL 13.5%

CASE PRODUCTION 1,000 cases

## 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.



## 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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