

Brooks

2022 Pinot Noir Willamette Valley

Oregon, United States



Type:	Red Still Wine
Ingredients:	Pinot Noir
Region:	Oregon, Willamette Valley
Farming Methods:	Hand harvested
Total Production:	3,500 cases
Soil:	Clay, silt, and volcanic soils
Climate:	The area experiences mild summers and cool winters, allowing for a longer growing season.
Fermentation:	The grapes are hand-sorted and completely destemmed before fermentation. During fermentation, temperature control is implemented to preserve the delicate flavors of the Pinot Noir.
Winemaker:	Chris Williams
Elevage:	10 months in French Oak Barrels

ABV	13.00%	Sizes	750ml
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Biodynamic

ABOUT THIS BOTTLE

A dazzling and complex Pinot Noir driven by red fruit. The nose features elegant notes of candied violets, while the palate showcases bright and vibrant flavors of cranberry, wild strawberry, and red currant, culminating in a saline umeboshi plum finish. This wine is crafted from Pinot Noir grapes sourced from the following vineyards: Muska-Bement, Crannell, Muska, Yamhill, York Hill, Eola Springs, Sunset Ridge, Hyland, Sunny Mountain, Temperance Hill, and Fayettea.

Brooks Wine is distinguished by its commitment to sustainable practices, including organic and biodynamic farming methods that promote biodiversity and soil health while minimizing synthetic inputs. Their initiatives also encompass water conservation, renewable energy use, and active community engagement, culminating in recognition as the 2023 Green Company of the Year for their leadership in responsible winemaking and environmental stewardship.

Brooks Wine has been recognized for its leadership in sustainable winemaking and was awarded the title of 2023 Green Company of the Year.