

# 2024 PINOT NOIR ROSÉ



## AROMA

Strawberries, Fuji Apple, Cherry, Anise, Tea Rose.

## PALATE

Watermelon, Pink Grapefruit, Raspberries.

## IMPRESSION

An elegant Provence-style Rosé with summer-ready notes of watermelon, raspberries, strawberries, and cherries and thirst-quenching acidity.

### VINEYARDS

42% Muska, 21% Hyde, 18% Cortell-Rose, 17% Sunny Mountain, 1% Eola Springs, 1% Brooks Estate

### VINIFICATION

AVA Willamette Valley

CRUSH FORMAT Straight to Press

BARREL/STAINLESS Stainless

FERMENT TEMPERATURE 50-70° F

FILTRATION Cross-Flow

DATE BOTTLED February 12, 2025

### BY THE NUMBERS

pH 3.36

TA 6.18 g/L

ALCOHOL 13%

CASE PRODUCTION 1,300

SUGGESTED RETAIL \$32

## 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.



## 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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