



## WINE

Janus Pinot Noir

## VINTAGE

2010

## APPELLATION

Willamette Valley

## VINEYARDS

66% Brooks Estate,  
21% Muska, 10% Sunny  
Mountain, 3% Momtazi

## PRODUCTION

800 cases

## ALCOHOL

12.2%

## SUGGESTED RETAIL

\$35. | bottle

## WINERY INFO

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# 2010 JANUS PINOT NOIR

## ABOUT

IN ROMAN MYTHOLOGY, JANUS IS THE GOD FOR NEW BEGINNINGS, AS WELL AS ENDINGS, THE FUTURE, THE PAST AND DOORWAYS. JANUS IS THE GOD OF BALANCE. THE ULTIMATE EXPRESSION OF PINOT NOIR! JANUS IS OUR FLAGSHIP...THE RICHEST, MOST VIBRANT AND INTENSE BLEND THAT WE PRODUCE.

## WINEMAKING NOTES

THE GRAPES WERE HAND SORTED AND 100% DESTEMMED. THEY FERMENTED IN INDIVIDUAL LOTS AND WENT THROUGH A COLD SOAK FOR 7-20 DAYS. AFTER RACKING TO BARREL, THE WINES AGED FOR 18 MONTHS IN 20% NEW FRENCH OAK WITH A DIVERSE COOPERAGE PROGRAM: SYLVAIN, ROUSSEAU, CADUS, BILLON, GILLET, SAINT MARTIN AND DAMY. THESE BARRELS HAVE AN ELEMENT OF EARTH TO THEM, WITH COMPONENTS OF MINERALITY AND COMPOST WHICH ADD BALANCE AND RICHNESS TO THE BLEND. THIS WINE WAS FILTERED.

## TASTING NOTES — CHRIS BLANCHARD M.S.

RIPE WILD RASPBERRY, DARK RIPE STRAWBERRY, AND BLACK CHERRY. POTPOURRI AND ROSE PETALS, VIOLETS AND A HINT OF COLA. FAINT SMOKE NOTES, BACON FAT, NUTMEG AND CORIANDER SPICES WITH GRILLED PORCINI MUSHROOM.

THIS HAS A MARVELOUS LUSH TEXTURE. RIPE RED AND BLACK FRUITS, RANGING FROM MACERATED STRAWBERRY AND RASPBERRY TO BLACKBERRY AND BLACK CHERRY. FLORAL NOTES OF IRIS AND VIOLETS. WONDERFUL COMPLEXITY, SMOKED MEAT, DRIED MUSHROOM, AND PLUM. THE WINE IS RICH, BUT WITH MOUTHWATERING ACIDS AND SUPPLE ROUND FRUIT.

ANY PREPARATION OF PORK WOULD WORK PERFECTLY; ROASTED TENDERLOIN, PORCETTA, OR CHOPS. SHOULD BE INCREDIBLE WITH DUCK AND MUSHROOMS!



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