



WINE

Janus Pinot Noir

VINTAGE

2011

APPELLATION

Willamette Valley

VINEYARDS

Brooks Estate 69%, Muska 16%,
Crawford 4%, Sunset Ridge 4%,
Zenith 4%, Momtazi 3%

PRODUCTION

2,014 cases

ALCOHOL

12.3%

SUGGESTED RETAIL

\$35 | bottle

WINERY INFO

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2011 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.

EARTHY AND BROODING, BEEF BROTH, SOY SAUCE, BLACK TRUFFLES AND SAUTEED MUSHROOMS. THIS IS A VERY DISTINCTIVE WINE WITH DARK FRUIT, CRUSHED BLACKBERRIES, BLACK CHERRY AND RHUBARB. THE WINE IS SO LUSH AND SILKY IN THE MOUTH. TEXTURALLY IT IS LIKE SHAG CARPET WITH LAYERS OF DARK FRUIT, EARTH, COLA AND ROOT BEER. AMAZING WINE IN THIS VINTAGE AND AN ENORMOUSLY COMPLEX FINISH. THIS IS A SHOW STOPPER FOR SURE AND WOULD BE AN UNBELIEVEABLE PAIRING WITH BEEF STROGANOFF, EASILY ABLE TO HANG WITH A TENDERLOIN FILLET, OR EQUALLY AT HOME WITH LAMB, VENISON OR ROASTED SALMON WITH GARLIC.



BROOKS

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